



Assistant Restaurant Manager (m/w) 100%

Within the heart of the newly opening Alex Hotel, managed by Campbell Gray Hotels, we are opening a dynamic and vibrant all-day dining Restaurant and Bar. The contemporary and sophisticated interiors will be complemented by a unique and impressive waterfront terrace with spectacular views across the lake. We are building a team of the best in hospitality, to deliver the opening of this most exciting lakeshore restaurant. We enjoy an unparalleled vista, our own motor launch and the most beautiful terrace on the lake. We will provide a contemporary menu where grilled meats and fish will be combined with the freshest salads and vegetables to create a light, healthy and beautiful food offer. The focus will be on the finest quality Swiss and locally sourced seasonal produce.

Our philosophy is hospitality, offering our guests all they want as well as what they didn't know they wanted. We are proactive not reactive and always leading with a smile.

You will have run restaurant kitchens in Switzerland and elsewhere, you are open minded and ready for a new challenge, happy to work in a beautifully designed space and alongside a team of worldwide experienced restaurateurs.

You will be inspired by our vision and will bring your experience and food passion to your team, leading from the front and inspiring them to be creative without over complicating our food.

Furthermore, we offer you a future-oriented corporate culture with development and advancement opportunities within the company, performance-based pay and 5 weeks of vacation.

By June 2019 or by appointment

Your Profile

- You are a communicative and sales focussed strong host personality. You love dealing with guests and know what "selling" means.
- You are customer-oriented and have a flair for product presentation.
- You have specialized training as a cook or service person or have a hotel management qualification.
- You bring first class leadership experience. It gives you pleasure to motivate your team to great achievements. You take responsibility and are a role model for your employees.
- You are adept at planning and organizing and can prevail under pressure.
- You speak fluent German and English; any other foreign language is an advantage.
- You have a strong knowledge of wine or even WSET qualifications.

Your Tasks

- Assisting the Restaurant Manager in the operational management of The Boat House restaurant, including the 160-seat terrace.
- You actively help at the front and ensure the smooth running of the business.
- The preparation and implementation of all training, company policies and our food and drink.
- You guide our employees in a goal-oriented manner and support them in their daily tasks.
- You are always a contact person for our customers and can respond to their needs and concerns.
- You are responsible for quality assurance, HACCP and occupational safety (KOPAS).
- With your help, we reach our qualitative and quantitative goals.

Shari Shad Restaurant Manager

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only email applications with your photo will be considered