

REFINERY CONCEPTS

CAPTAIN

SCOPE OF DUTIES AND RESPONSIBILITIES

- Ensures that the food and beverage inventories and stocks are done in a consistent and accurate basis
- Greets each guest promptly, courteously, graciously with eye contact, a smile and good posture
- Need to be familiar with the menu, wine list and entertainment offerings presented by the establishment if any
- Oversee a team of waiters/waitresses who are assigned to his/her shift.
- Liaise with kitchen staff and servers
- Communicate with their staff members regarding unavailable food items on the menu so that alternatives may be offered to customers
- Anticipates and complies with the needs of guests
- Provides all restaurant guests with a memorable dining experience
- Adapt accordingly to daily operation needs

REQUIREMENTS

- Minimum 1 to 3 years of experience in the Food and Beverage Service Industry.
- Willing to work flexible hours and Public Holidays.
- Excellent interpersonal and organizational skills.
- Strong in communication skills.

APPLY NOW

To apply, simply drop us an email to careers@refineryconcepts.com with your Full Name, Contact Details, Nationality, Resume (If Any), and we will get back to you.