

<https://thezenwellnessresort.com/job/food-and-beverages-manager/>

Food and Beverages Manager

Description

- Senior manager in the Food and Beverage Department responsible for all operations related to food and beverages.
- Control the food and beverage operations according to the principles determined by hotel management.
- Monitor the food and beverage operations in line with the procedures determined by the hotel management, set targets and communicate and ensure adoption of these targets. *Communicate decisions from the general management to subordinate employees, *implement and ensure implementation of these decisions in the best manner.
- Manage all business and functions of the F&B Department.
- Maximise the department's profitability through operations.
- Manage operations to ensure the highest quality delivery of food and beverage products and service.
- Control and analyse the below points:
 - Sales and costs
 - Display quality and service standards of F&B products
 - Ensure proper use, protection and maintenance of departmental utensils.
 - Conduct activities to increase customer satisfaction and, enhance service quality.
- Consolidate business relationships between employees in the department.
- Responsible for preparing training programmes for the F&B Department and the trainings of employees in his/her department.
- Organise meetings to obtain data and achieve results.
- Prepare and offer new menus and beverage lists, considering the purchasing power of guests and the region.
- Make plans with department managers to deliver successful organisations within the hotel.
- Update the below areas related to food and beverages according to the hotel's policies and procedures:
- Conduct promotional activities to increase sales and conduct meetings for banquet organisations
- Ensure protection, maintenance and replacement of materials and utensils.
- Prepare and monitor monthly and annual F&B departmental budget.
- Arrange for minimum and maximum storage of materials and utensils that belong to the F&B Department.
- Contribute to preparing the hotel's income plans and marketing programmes.
- Research opportunities for professional self-development.
- Deliver the income and expenses of the F&B Department in line with the facility's budget discipline. Develop plans based on data of previous years.
- Determine staffing requirements (such as permanent, seasonal and interns etc.) for the following year, in line with the budget availability and upon the General Manager's approval.
- Create the necessary motivational environment to ensure and increase productivity and success of current staff and develop necessary arguments to ensure F&B Department employees' commitment to the facilities.

Hiring organization

The Zen Wellness Resort

Employment Type

Full-time

Reporting to

General Manager, Assistant General Manager

Job Location

Aswan Western Agricultural Road, 1252031, New Aswan City, Egypt

Date posted

November 4, 2025

- Ensure order and control of communication, as effective communication will also increase productivity in the F&B Department.
- Conduct brainstorming sessions and group work to unleash employees' talents.
- Take part in the Food Safety Team and attend MR meetings.
- Carry out all responsibilities related to the quality management systems implemented at the facilities.
- Carry out all other duties assigned by managers and hotel management not specified in the job description
- Manage operations to ensure the highest quality delivery of food and beverage products and service.