

# BECOME PART OF THE LE MERIDIEN FAMILY

## **F&B Supervisor - Full Time**

The F&B Supervisor's role is to support the restaurant Management in the day to day running of the outlet and assist with organising and following procedures as requested.

The candidate must have experience with delegating, motivating and supporting the restaurant team through mentoring and training.

By means of adequate professional supervisory skills the chosen candidate must create and maintain a good and healthy atmosphere within the restaurant. She / he must also make sure that all work is carried out in line with the hotel's guidelines, the departmental business plan, Le Méridien corporate guidelines, and service concepts.

Candidates must be customer orientated and assist the management team with driving a positive work culture focused on maximising the guest experience.

The selected candidate must have at least 4 years experience in a similar post or a 6 years experience as a Chef de Rang within a 5 star environment.

The candidate should also be in possession of a valid food handling licence, fluent in English, and be willing to work flexible hours, including weekends and public holidays.

### **Are you the perfect candidate?**

Please send your CV and motivation letter to our Human Resources Manager by email to [careers@lemeridien.com](mailto:careers@lemeridien.com) or by post to:

Human Resources  
Le Meridien St Julians Hotel & Spa  
39, Main Street,  
Balluta Bay, St Julians

Get to know us: [www.lemeridienmalta.com](http://www.lemeridienmalta.com)

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