

Casa Cook

— HOTELS —



CASA COOK HOTELS VACANCIES

WORK WITH US





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ABOUT CASA COOK

Casa Cook is Thomas Cook's newest breed of hotels designed to cater for trend-conscious travelers who seek a laid-back and authentic holiday experience. Casa Cook provides a home away from home, with an individual design that creates a warm and relaxed atmosphere. Guests can indulge in their love for fresh, locally produced food, culture and design whilst listening to latest DJ sounds.

As adventurers, creatives, foodies and dreamers, we've travelled the world meeting like-minded souls along the way. With Casa Cook we aim to create places that bring together people with shared interests and ideals. Retreats for a community to connect and grow. With rich experiences shaped by urban cultures across the globe.

RESTAURANT MANAGER

JOB PROFILE

Casa Cook Ibiza is looking for a qualified Restaurant Manager, who has a big passion for food and drinks, with high quality and a local touch. You will be taking care of the restaurant, leading and developing the entire department. The ultimate goal is to succeed in making each guest's stay unique and increase customer satisfaction.

RESPONSIBILITIES

- Managing cost control and upselling, labour costs, storage management, ensuring budgets are met.
- Responsible for service personnel in the restaurant.
- Leading and developing the staff, including daily briefings and meetings.
- Analyze results, make action plans and provide reports.
- Participate in internal and external audits.
- Participate in management meetings at the hotel and cooperate closely with the other departments at the hotel.
- Uphold sanitation rules, HAACP and health and safety regulations.
- Apply best practices and be up to date with gastronomy trends.
- Being the face and host of the restaurant, handle it "like it would be your home".
- Good sense for atmosphere and creative in setting rituals to create a unique guest experience.

REQUIREMENTS

- Proven work experience in upscale restaurants, highly experienced in high quality à la carte restaurant service, preferably within an international hotel chain.
- Proven preopening record.
- Experience in menu management, staff planning and local labour regulations.
- Fluent English, good knowledge in Spanish, other language is an advantage.
- Strong communication and leadership skills.
- Strong hands-on mentality.
- Degree in Restaurant, F&B or Hotel Management or equivalent.

BENEFITS

- Join the Casa Cook team and help us continue our success story on Ibiza.
- Work in a unique, exciting and inspiring setting.
- Grow your career in a fast-paced international environment with hotels located around the world.
- Meals during your working hours.
- Competitive salary.