

Position: RESTAURANT SUPERVISOR

Roles and Responsibilities

- Building and maintaining relationships with guests
- Order taking & menu description
- Up-selling products based on your extensive product knowledge
- Ensuring guest satisfaction by being proactive in service operations
- Improving procedures and systems
- To supervise, oversee and lead fellow service crews in providing excellent customer service
- To assist in conducting training for fellow service crews in order to maintain first-class service standard
- To perform day to day pre-opening and closing duties, when required or rostered
- To ensure that food hygiene and safety standards are maintained
- Execute any other duties as assigned
- Rostering / scheduling/ hiring
- To assist, encourage and support the team member in the daily execution of their duties

Job Requirements

- Individuals with an outgoing and bright personality who enjoys guest interactions
- Individuals who are driven to provide excellent service and believes in delivering on superior guest experience
- We welcome all individuals who are within the sector or from a different sector that is keen to join our young and dynamic service team
- Individuals who are well groomed and possesses good communication skills
- Positive learning attitude and unafraid to go above and beyond to provide superior service for our guests

To apply for this role, drop us your CV to careers@properconcepts.sg with the position you're applying for in the subject line and we'll get back to you within 1 - 3 working days.