



## Company Description

*Founded in October 2010 by Olivier Bendel, Deliciae Hospitality Management (DHM) opened its first restaurant, L'Entrecôte The Steak & Fries Bistro, on the quaint duxton hill in Singapore. DHM currently has 6 restaurants, all situated at iconic destinations across Singapore: L'Entrecôte The Steak & Fries Bristro at duxton hill, lorong mambong and customs house; Sabio by the Sea over-looking the sea at the picturesque Quayside Isle-sentosa cove; BTM at duxton hill; and Riviera our stunning Mediterranean Fine Dining and Lounge concept over-looking the iconic Marina Bay of Singapore*

*We are looking for the elites of the F&B industry as Assistant Manager in overall Mediterranean, European and or French cuisine style to join our DHM family.*

## Position: Assistant Manager

### What we Offer (with terms and conditions)

- 5-day workweek
- Industry-standard medical benefits
- DHM Bonuses Scheme
- Open-door policy

### Job Description:

- Assisting the restaurant manager (RM) working towards restaurant's annual operating budget for the profitability of the restaurant.
  - Coordinate daily front of the house operations and overseeing kitchen members.
  - Respond efficiently/accurately to customers complaints and updating RM of such matter.
  - Always ensure and maintain consistency of product quality presentation as set by Head Chef/RM/management.
  - Training and supervising service staff members to lead & motivate team to achieve sales target by upselling of beverage/food items and maintaining customer satisfaction.
  - To constantly brief all service staff members on promotions, updating/displaying of marketing collaterals on time and be accountable for the profit and loss of the restaurant.
  - Assisting RM for accountability for planning strategies to ensure that business plan is delivered
  - Event planning and execution, work closely with RM/head chef and service team to ensure food order is accurate and high emphasis of excellent customer service.
  - Conduct shift briefings ensuring all staff are aware of VIPs, special occasions, daily specials, emphasize on selling certain products; etc
  - Ensure to comply with good hygiene and personal grooming standard, food safety, cleanliness, and food presentation standard. At all times to be cautious, bear in mind and put in use for Risk Management Plan and FSMS (Food Safety Management System).
  - Always deliver the company brand promise and provide exceptional customer service.
  - This job description is not intended to detail every aspect of your job or list every task you may perform. It is provided as a general overview of the skills and responsibilities required to do this job successfully.
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- **Requirements:**
  - Able to commit shift works, weekends and public holidays.
  - Positive/good attitude and good communication skills, solutions-oriented, and problem - solver.

To apply, please send resume to: [myfuture@dhm.com.sg](mailto:myfuture@dhm.com.sg). (Only shortlisted candidates will be notified.)

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