



JOB DESCRIPTION

F&B ASSOCIATE

Job Functions & Summary:

Responsible for meeting service standards in the assigned F&B outlet.

Your key responsibilities will include but not limited to:

- Supervise service personnel and ensure service and grooming standards are met.
- Monitor workflow and recommend improvements to increase efficiency.
- Coordinate with kitchen staff to ensure timely preparation of orders and delivery of food.
- Oversee condition of seating premises.
- Assist in conducting training for service staff when required to improve service standards.
- Any other ad-hoc duties as assigned.

Requirements:

- Possess valid basic food hygiene certificate
- Minimum 2 Years of related working experience in restaurant operations in Clubs or Hotels.
- Well-groomed and have a pleasant disposition.
- A good team player with excellent service capabilities.
- Strong interpersonal and communication skills, both oral and written
- Processes positive attitude towards fostering teamwork among associates in support role.
- Ability to adapt, embraces strong cultural diversity, and work in multi-ethnic teams.