CHOCLO

FLOOR MANAGER

Welcome to Choclo, where we invite you on a culinary journey inspired by the vibrant flavors of Latin America. Our restaurant embraces the tradition of food sharing, allowing you to indulge in the richness of Latin American cuisine with friends and family. Experience the ritual of exceptional hospitality in a contemporary setting, where fine dining meets the energetic spirit of Latin American culture. Our menu celebrates the diverse food culture of the region, blending traditional ingredients with modern presentations for an unforgettable dining experience. Join us at Choclo and savor the fusion of flavor, culture, and hospitality. If you are someone who genuinely cares about people and is committed to doing things right, you'll find a perfect fit in our highly motivated and diverse team.

JOB DESCRIPTION

As a floor manager you're the 'numero uno' regarding the service. It's an exciting job in which you take responsibility to take the customer experience to the next level. A position in which you lead and train your team to have the best possible results. And last but not least, you do your part in the restaurant management. Optimizing the flow and efficiency of the restaurant, monitor and organise the reservations, managing your part of the stock, etc. All in all this is a job for someone who doesn't just want to complete his 9 to 5, but is rather in search for a challenge and a mission to further develop and grow.

YOUR MISSION

front of house

- you are an example of the Kurkumama values: giving our customers the highest possible hospitality service, creating a fun but efficient workplace for you and the team, always striving for excellence in what we do
 all front of house tasks & day-to-day operations: ensuring a correct mise en place, welcoming guests, seating them, giving menus, explaining the concept and menu, taking orders, serve food & drinks, finalizing receipts, solve problems that occur during a shift, ensuring a correct clean up after service
 - maximize sales

restaurant management

- help making the planning of the floor & bar staff
- maximize the team output & efficiency (training / lead by example)
 - ensuring a clean and hygienic workplace
 - stock management
- helping back office with answering mails / answering phones during the shift

YOUR SKILLS

- minimum 1 year experience in the hospitality industry
- you love to do the things the right way, have attention for details and love to improve your overall skill set
 - you're a leader rather than a manager, you lead by example
 - you are empathic towards the customer, always striving to give them the best possible service
 - you have a great sense of prioritising
 - you remain calm in the heat of the battle (peak moments)
 - you share a sincere passion for food & drinks
 - you are not afraid to get your hands dirty and don't shy away from work
 - Your happy to be able to think and solve your problems (problem solver)
 - you're a critical thinker concerning the quality of our products and service
 you think economically and environmentally friendly

OUR OFFER

- full time contract
- have a meaningful job where your position really makes a difference
- we want to be (that includes you!) the best in the hospitality industry: enjoy our free multitude of trainings
 - you take part in a unique hospitality concept with a clear mission and vision
 - teamwork & fostering a great atmosphere are part of our core values
 - we host 2-weekly team meetings, where several topics from the staff can be openly discussed
 very competitive loan
 - we believe in sustainable relationships. Room for growth and promotion
 - 2 consecutive days off on which one of them is a weekend day (Sunday & Monday)
 - the tips are shared among the staff (full time & half times)
 - enjoy a 30% staff discount in all of our venues for you +1
 - enjoy our regular team buildings

CAN YOU FEEL IT TOO?