



## RESTAURANT SUPERVISOR

Nude brings the opulence of Levantine and Middle Eastern cuisine into a contemporary setting, featuring tantalizing traditional tajines, charcoal-grilled kebabs, a delightful array of mezzes showcasing the rich flavors of the Levant & a Middle Eastern take of classic cocktails. Beyond our delectable offerings, we hold hospitality and service in the highest regard. Our top priority is ensuring that every guest not only indulges in great and fresh food and drinks but also experiences the true essence of 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 supervisor 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. You work closely together with the teamleader and work together as 1+1=3.

And last but not least, you do your part in the management. Optimizing the flow and efficiency of the restaurant, planning of the staff, monitor and organise the reservations, managing your part of the stock, make daily reports, 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

All front of house tasks & day-to-day operations (bar + restaurant):

- Ensuring a correct mise en place
- Welcoming guests, seating them, Explaining the concept & 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 with planning of the floor & bar staff
- maximize the team output & efficiency (training / leading by example)
  - ensuring a clean and hygienic workplace
  - stock management
- helping back office with answering mails / answering phones during the shift

## YOUR SKILLS

- minimum first experience in hospitality
- you love to do 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
- you're a critical thinker concerning the quality of our products and service

## OUR OFFER

We want to be the best in the hospitality sector and that includes you! Which means we will get you in return:

- A job in an inspiring environment, a challenging position and incredible benefits
- A multitude of trainings (internally & externally)
- The opportunity to be part of a unique concept with clear mission & vision
- A position in a warm welcoming team with a great atmosphere
- A competitive salary with benefits (meal vouchers, group workouts, multimedia allowance, ...)
- Opportunities for career development
- Employee discount in all our venues for you and three of your friends/family
- 2 consecutive days off on which one of them is a weekend day (Sunday & Monday)

## CAN YOU FEEL IT TOO?

Let's get in touch via [Jolien@kurkumamagroup.com](mailto:Jolien@kurkumamagroup.com) by sending us your CV and introduction.