



The Tanglin Club was founded in 1865 and is prominent among the established private members' clubs in Singapore.

Food & Beverage Services Manager

The incumbent will responsible for the following:

- Responsible for the operations of the Restaurants, Bars, Banquets and Events.
- Act as a liaison person on Food & Beverage (F&B) matters to facilitate professional relationship with Members and their guests.
- Plan and implement budgets, train and supervise subordinates and apply relevant marketing principles to assure that the wants and needs of Club Members and guests are consistently exceeded.
- Comply with safety, hygiene and environmental regulations.
- Ensure quality service standards.
- Maintain products inventories and cost control.

Qualifications:

- Relevant trade qualifications in F&B with at least 10 years of relevant experience in F&B and Banquet operations.
- Excellent knowledge in F&B management, wines, spirits, and local and regional industry F&B trends.
- Acute awareness of safety, security and hygiene regulations and practices.
- Strong management skills in planning, organising, implementing and budgetary controlling.

If you are looking for a challenging and rewarding career, we invite you to write in confidence with details of your career history and contact details to:

FnBrecruit@tanglin-club.org.sg