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Marriott Careers For Freshers – Vacancy Job Alert – Free Job For Restaurant Chain Executive

Hiring organization
Marriott International

Job Location

India

Remote work from: IN; US; AU; NZ; HK; JP; KZ; MY; SG; TW; TH; UZ; VN; AT; BY; BE; DK; FR; DE; GR; NL; RU; ES; CH; UK; GB; DZ; KW; MA; QA; SA; MX; AE; CA; GT; DO

Date posted

March 26, 2024

Valid through

31.12.2024

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Base Salary

USD 17 - USD 25

Qualifications

Graduate, Post Graduate

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Employment Type

Full-time

Description

Marriott Jobs Near Me

Do you have a passion for the restaurant industry and a drive to create exceptional guest experiences? Are you a visionary leader with a proven track record of success? If so, then a career at Marriott International could be the perfect fit for you.

Marriott International Jobs Near Me

We are searching for a talented and motivated individual to join our team as a Restaurant Operations Leader (Remote). In this exciting role, you will play a pivotal role in overseeing the daily operations of our on-site restaurants, ensuring they deliver unparalleled service and delicious cuisine that reflects the high standards of our renowned brand.

Summary

As a Restaurant Operations Leader, you will be responsible for the strategic direction and day-to-day management of our restaurant operations. You will provide leadership and guidance to a team of dedicated professionals, fostering a positive and productive work environment. Your responsibilities will encompass menu development, food and beverage cost control, inventory management, ensuring exceptional guest service, and driving profitability.

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Key Responsibilities

- Develop and implement operational plans that optimize restaurant performance, ensuring alignment with brand standards and company objectives.
- Lead and mentor a team of restaurant staff, fostering a culture of collaboration, continuous improvement, and guest satisfaction.
- Oversee all aspects of food and beverage service, including menu planning, recipe development, inventory management, and cost control.
- Implement and maintain high standards for food hygiene, safety, and quality control.
- Ensure guests receive exceptional service throughout their dining experience, exceeding expectations and building lasting relationships.
- Conduct regular performance reviews and provide ongoing coaching and development opportunities for team members.
- Analyze sales data and customer feedback to identify areas for improvement and implement initiatives to enhance restaurant performance.
- Develop and maintain strong relationships with vendors and suppliers to secure the highest quality ingredients at competitive prices.
- Manage restaurant budgets and ensure efficient resource allocation.
- Comply with all applicable health and safety regulations.

Required Skills and Qualifications

- Bachelor's degree in Hospitality Management, Business Administration, or a related field (or equivalent experience).
- Minimum of 5 years of experience in restaurant operations management, preferably within a high-volume, fast-paced environment.
- Proven track record of success in increasing restaurant revenue and profitability.
- Strong leadership and interpersonal skills with the ability to motivate and inspire a team.
- Excellent communication, problem-solving, and decision-making skills.
- Proficient in Microsoft Office Suite and restaurant management software.
- A passion for the hospitality industry and a commitment to providing exceptional guest service.

Experience

This role is open to both experienced restaurant professionals and individuals with a strong foundation in hospitality management seeking to take their careers to the next level.

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Why Join Marriott International

Marriott International offers a rewarding career path with unparalleled opportunities for growth and development. As a Restaurant Operations Leader, you will:

- Be part of a global industry leader, shaping the future of hospitality.
- Work in a dynamic and fast-paced environment with opportunities to learn and grow.
- Make a real difference by creating memorable dining experiences for our guests.
- Receive competitive compensation and benefits package, including health insurance, paid time off, and opportunities for professional development.
- Enjoy a collaborative and supportive work environment that values diversity and inclusion.

Application Process

To apply, please submit your resume and cover letter online. In your cover letter, please highlight your relevant experience and skills, and why you are interested in this role at Marriott International.

We look forward to hearing from you!

General Overview

Marriott International is a hospitality company leading the way in exceptional experiences. In this role, you will be at the forefront of innovation, shaping the guest experience and driving the success of our restaurants. We offer a dynamic and rewarding work environment with opportunities for professional growth and development.

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