



**ONE (1) FULL TIME
FOOD & BEVERAGE DIRECTOR**

Directs and oversees all aspects of a Hotel/Resort's food and beverage planning and service, including menu planning and cost analysis, presentation of food and drinks, and adherence to sanitary and safety standards. Coordinate activities of kitchen and dining room staff to ensure that customers are served properly and in a timely manner; Oversee orders in the kitchen and may work with executive chef to remedy any delays in service; Hire, train, oversee, evaluate, reprimand, and sometimes fire employees; Oversee the ordering of food and beverages, equipment, and supplies; Inspect supplies, equipment and work areas to ensure cleanliness and in good working order; Address complaints regarding food quality or service; Schedule staff hours and assign duties; Manage budgets and payroll records of all employees in kitchen and dining area; Establish standards for personnel performance and customer service; Plan, direct and coordinate special events and catering services; Ensures the effective coordination among various departments to achieve high levels of guest satisfaction while ensuring adherence to the standards of service required by the Resort and meeting all stakeholders expectations.

Qualifications: High School Graduate or equivalence is acceptable; Five (5) years of experience in Restaurant/Hospitality setting with at least 4 years experience in management of hotel/resort restaurant and catering operations.

Send Resume to: Pina M. Deleon Guerrero, Senior Human Resources Manager, Asia Pacific Hotels, Inc. dba Fiesta Resort & Spa Saipan (A Tan Holdings Company), P.O. Box 501029, Saipan, MP 96950; by facsimile (670) 234-7049; or by e-mail to pina_guerrero@fiestasaipan.com

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