

## Catering Department Manager

Reporting to the Business Manager, you will be in charge of:

- Integrating the concept of gastronomy with a sense of value into the visitor experience at the Fundació Joan Miró, thereby contributing to both financial sustainability and improving the visitor experience.
- Responsibility for the kitchen and dining areas to ensure that both the range of food on offer and the service comply with the established standard.
- Collaborating with the operator to define the type of food to offer either for the regular service of the restaurant or for internal and/or external events.
- Participating and actively promoting with the Business Manager the analysis of customer satisfaction, in addition to suggesting improvements in the processes of his/her area of responsibility.
- Preparing and monitoring the set budget together with the Business Manager and jointly defining a pricing policy.
- Managing, leading and motivating the department team and defining the organisation of its work and schedules both in the dining area and in the kitchen.
- Ensuring compliance with regulations on health and safety at work in his/her department area.

Requirements:

- Proactive, creative person with initiative, leadership and team management qualities. Communication and relational skills, sales perspective, decision-maker and problem solver. Organisation and planning, customer orientation and service vocation.

- Studies at Degree or CFGM and CFGS level in Tourism or Hospitality or equivalent. Expertise in food handling (regulatory compliance). Knowledge of oenology will be an asset. Fluency in Catalan, Spanish and English, other languages desirable. Office automation at user level.
- At least 3 or 4 years experience in similar work. Degree of training can be 'validated' by experience of more than 10 years in a position of management in F&B, Restaurant Business or International Hotel Chain.

We offer permanent contract and a 40-hour week.

Applications [here](#) until 31 May 2023.