

F&B Director

Description

The F&B Director leads strategy and operations across all food and beverage outlets in a hotel or resort — restaurants, bars, banquets, and in-room dining. They partner with the Executive Chef and outlet managers to hit revenue targets while maintaining service and quality standards.

Responsibilities

- Set revenue and cost targets for all F&B outlets.
- Oversee outlet managers, banquet operations, and vendor relationships.
- Ensure consistent service standards across restaurants and bars.
- Plan promotions, seasonal menus, and special events with marketing.
- Report F&B performance to hotel leadership.

Requirements

6+ years of F&B management experience, including outlet or multi-outlet leadership. Strong understanding of P&L, inventory, and vendor management. Excellent guest-facing and team leadership skills.

Benefits

Competitive salary and service charge, health insurance, staff meals, and a clear path to Hotel Manager or General Manager roles.