



## Vacancy Announcement – Hotel Oviya – Vavuniya

### 1. Restaurant Manager

We are looking for a dynamic and motivated Restaurant Manager to oversee all aspects of our restaurant operations. The ideal candidate will be a natural leader with excellent organizational skills and a passion for the hospitality industry.

#### Responsibilities:

- Oversee daily operations of the restaurant, ensuring a smooth and efficient service.
- Manage staff, including hiring, training, scheduling, and performance evaluations.
- Ensure compliance with health and safety regulations.
- Develop and implement marketing strategies to increase sales and profitability.
- Monitor inventory levels and order supplies as needed.
- Handle customer complaints and feedback with professionalism and tact.
- Maintain high standards of food quality and presentation.
- Oversee the kitchen operations (Team Management, Workflow management and menu planning)
- Check all incoming raw materials are inspected upon arrival for quality and freshness.
- Wastage Management for wastage reduction and control

#### Requirements:

- 10 Years experience as a Restaurant Manager or similar role.
- Strong leadership and team management skills.
- Excellent communication and interpersonal abilities.
- In-depth knowledge of restaurant operations and best practices.
- Ability to handle high-pressure situations and make sound decisions.
- Language proficiency in Tamil is essential

Please send you CV to [hoteloviya@gmail.com](mailto:hoteloviya@gmail.com).

The successful candidates would be offered with the competitive remuneration packages including service charge, accommodation and meals.

Short listed applicants only will be contacted.

Address: Hotel Oviya, #47, Mill Road, Vavuniya. Tel- 0773660828