



Camden Court Hotel



#JOB-2413144



25-32 Camden Street Upper, Dublin 2, D02
W086



No of positions : 1



Paid Position



40 hours per week



35000.00 Euro Annually



22/09/2025



20/10/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : sbuckley@camdencourthotel.ie



Open your camera
app & point here
to view this ad
online



Evenings Food & Beverage Assistant Manager

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Evenings Assistant Food & Beverage Manager

Contract: Full-time, permanent

Hours: Predominantly evenings incl. weekends/bank holidays as rostered

Role Purpose

Lead evening F&B operations to brand standards—delivering exceptional guest service, safe and efficient shifts, and strong commercial results. This role blends hands-on floor leadership with business administration responsibilities (cost control, reporting, and process improvement), ideally suited to a candidate with a Business Administration degree who enjoys applying analytical skills in a dynamic hospitality environment.

Key Outcomes

- Consistently high guest satisfaction across bars, restaurant, room service, and events in evening trade.
- Controlled labour, waste, and COGS with accurate end-of-shift admin and timely reporting.

Responsibilities

1) Evening Operations Leadership

- Lead pre-service briefings; set sections and upsell focus; ensure menus/allergen info are current.
- Oversee floor, bar, and room-service delivery; support meeting & event service as required.
- Ensure closing procedures (cash, stock, security, cleanliness) are completed and signed off.

2) People & Service

- Coach, motivate and performance-manage evening teams; ensure breaks and rota compliance.
- Conduct on-shift training (service steps, allergen awareness, wine/spirits, suggestive selling).

3) Finance & Administration (Business Administration Focus)

- Daily P&L inputs: complete cash-up, voids/discounts rationale, revenue splits, and bankings.

- Labour management: optimise evening schedules vs. forecast; track labour % daily/weekly; propose productivity improvements.
- COGS control: approve transfers, spot-check yields, wastage and portioning; collaborate with stores on ordering and par levels.
- Reporting & analysis: build concise dashboards (e.g., sales mix, RevPASH, average check, promo ROI) and present weekly insights with actions.
- Menu engineering: analyse sales mix and contribution margins; recommend pricing, bundling, or product changes.
- Process improvement: map key workflows (closing, cash control, stock), identify bottlenecks, and run small kaizen projects with measurable outcomes.
- Vendor & cost reviews: support supplier comparisons, SLA tracking, and invoice query resolution.
- Projects: assist F&B Manager with business cases (e.g., equipment upgrades); track benefits realisation.

Essential Experience required:

- 1+ years' F&B experience in hotel or high-volume venue.
- Business Administration degree or equivalent—able to apply financial/operational analysis to daily decisions.
- Strong guest-recovery skills and calm, visible leadership on busy evening shifts.
- Working knowledge of HACCP, allergens, licensing, cash handling, and staff rostering.
- Excellent English; Spanish and Portuguese an advantage (useful with international guests and suppliers).

Desirable Experience:

- Experience with menu engineering, costings, or stock systems (Procure Wizard).
- **Sector:** accommodation and food service activities

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 0

(Desirable)

- **Ability Skills:** Administration, Hospitality
- **Competency Skills:** Decision Making, Teamwork
- **Specialising In:** bilingual preferred in spanish;or portugues
- **Languages:** Irish C2-Master (Fluent)