

BAVET – Assistant Manager

Job description

Are you passionate about hospitality and do you have an entrepreneurial mindset? Do you want to manage our restaurant, together with our restaurant manager - motivating and coordinating a team? Then this job opening could be for you!

Within BAVET, a great customer experience is key. As the Assistant Manager, you will be the right hand of the Restaurant Manager. You take the lead in the venue and kitchen and this before, during, and after service. Together with the team, you guarantee a memorable 'saucy' customer experience. An operational and administrative hero, you will ensure that everything runs smoothly (before, during and after service) and take direct charge of the Crew Members, Students, Extras & Flexis.

Key responsibilities:

- Together with the Restaurant Manager, you are the face of the restaurant. You are *the real Baveteer* and a true ambassador for our concept. You live and breathe our values and encourage this in the rest of the team as well!
- You are our *operational hero* reporting to the restaurant manager. In the absence of the Restaurant Manager, you smoothly take over responsibility!
- Coming to eat at BAVET equals a memorable experience! Providing a great *customer experience* is therefore your daily mission for you.
- You are a role model and a leader who gets along well with both the team and the customer. While working with your team, you inspire, motivate and train them. Helping strive for the balance between perfect service, optimising productivity and creating a positive and enthusiastic vibe in your team is in your blood!
- Every day you learn and work to improve. The BAVET environment is constantly evolving, so your daily goal is to do a little bit better than the day before!
- Friends trust each other. You nurture an environment of trust and give your team enough freedom to develop themselves. You do this by encouraging, coaching and guiding them. You motivate your team to give your customers the best possible customer experience every day!
- You understand *P&L*, mystery guest reports, fast checks, hygiene reports, KPIs, productivity and wage cost reporting!

Job requirements:

- You are a *born host & team player!*
- You have previous hospitality experience, preferably in a managerial position.
- You are *enthusiastic, dynamic & positive*
- You have strong *people skills*, are *sociable* & have *good communication skills*
- Stress gives you butterflies and is anything but a problem for you, thanks to your *organised & structured mindset* you can steer everything in the right direction

What's in it for you?

- A full time contract (38h) with variable schedule
- An attractive salary package according to the scales of PC 302 (cat.VIII), including the necessary extra-legal benefits
- Chances to develop yourself in our fast-growing community
- And of course, being part of the **unbelievably awesome BAVET family**, YAY!

<https://www.bavet.eu/en>