



Join our team as a

# RESTAURANT SERVICE SUPERVISOR

Are you a hospitality professional who enjoys leading a team? Do you also enjoy supporting others to learn new skills?

If you answered 'yes' then you may just be the person we need in Friends the Restaurant.

## **PROFILE NEEDED**

- Skilled in restaurant's front-of-house supervision
- Knowledgeable about restaurant standard operations
- Happy to share skills with young trainees
- Able to communicate clearly in English

## **RESPONSIBILITIES**

- Serve dishes and drinks, making sure guests have good experience
- Support the restaurant team in daily operations
- Ensure smooth coordination between kitchen and dining areas
- Provide guidance to trainees in a professional and supportive way
- Handle customer relations professionally and promptly

## **WORKING CONDITIONS & BENEFITS**

- 6 days per week, with flexible hours (including evenings and weekends)
- Free meals during shifts
- Staff discount
- Yearly fund for child health costs + Child Day Care
- Plus, all mandatory benefits: NSSF, Pension Fund, seniority, paid leave

#### INTERESTED?

Please send your CV with salary expectation to https://t.me/Ah Khouch17

Or email us at 2: <a href="https://hrc.niternational.org">hrc.niternational.org</a>

We would love to hear from you!



In compliance with our Child Protection Policy and Protection against Sexual Exploitation and Abuse Policy, all applicants will undergo an extensive background check.

