



## Join our team as a **RESTAURANT SUPERVISOR**

Are you a friendly hospitality service professional who enjoys leading a team? Do you also enjoy supporting young people to learn new skills?

If you answered 'yes' then you may just be the person we need in our hospitality projects.

### PROFILE NEEDED

- Skilled in restaurant's front-of-house management
- Knowledgeable about international restaurant operational standard
- Happy to share skills with staff and trainees
- Computer literate (Word, Excel, Power Point)
- Knowledge of mixology, coffee making, etc.
- Able to work with teams in Cambodia and Laos
- Native Khmer speaker with good command of English (spoken and written)

### RESPONSIBILITIES

- Support and improve daily operations in our training restaurants in Phnom Penh, Siem Reap, Vientiane and Luang Prabang (yes, this role includes occasional travel)
- Ensure smooth coordination between kitchen and service teams (for a great customer and trainee experience)
- Ensure consistency of service standards across all hospitality projects
- Provide guidance to staff and trainees in a professional and supportive way (for staff growth and employability of students)
- Handle customer relations professionally and promptly

### WORKING CONDITIONS & BENEFITS

- 6 days per week, with flexible hours (including evenings and weekends)
- Free meals during shifts
- 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](https://t.me/Ah_Khouch17)

Or email us at : [hr@friends-international.org](mailto:hr@friends-international.org)

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.