Hello from Friends-International in Siem Reap

We’re looking for a
Let's Eat! (Training Restaurant) Manager

Are you a hospitality professional who is looking for a new working experience in an international environment? Would you enjoy building better futures for youth and families?

If you answered ‘yes’ then you may just be the person we need.

WE ARE
Friends-International (FI), an award-winning NGO founded in Phnom Penh in 1994. Our vision is a world where every child, young person, and their caregivers are safe from harm and can access education, training and job opportunities to fulfil their potential as productive, functional citizens of their countries. Our multiple dynamic teams in Cambodia, Thailand, Laos, Indonesia, Myanmar and Europe, together with our partners, deliver innovative services for children, youth, their families and their communities. This is done through our saving Lives, Building Futures and ChildSafe programs which cover a great variety of carefully integrated projects including child protection, migration, harm reduction, education, alternative care, vocational training, social businesses, employment, NGO networks and more!

THE ROLE
As a Let’s Eat! Manager, you will be based in Siem Reap where our Kaliyan Mith program is located. Your role will be to lead the team in building skills of youth and caretakers so that they can find jobs. This includes day-to-day management of our training restaurant, support learning of our Cooking and Service restaurant staff and ensuring the highest quality of the training to students. This is a great opportunity for someone who has strong experience working in hospitality to jump on board and start working alongside a multidisciplinary team of Kaliyan Mith Siem Reap counting more than 70 #EverydayHeroes!

Does this describe you?
- You are a dynamic team leader who is passionate about working for the protection and education of marginalized children, youth and their families
- You have strong experience in showing others/training them on how to work in a restaurant
- You have some experience in managing a restaurant
- You are comfortable collaborating with multiple teams and external partners (private companies, government, schools etc.)
- You have excellent skills in spoken and written English, besides your native Khmer
- You are comfortable with using MS Office and you know your way around social media
These would be examples of some of your daily responsibilities.

- Deliver training to students about the importance of Health & Hygiene in a restaurant
- Manage the restaurant team and make work plans together
- Talk with Social Workers to plan support needed for your students
- Daily supervise all Let's Eat! operations and ensure the safety of teams and students
- Contact other restaurants in Siem Reap to learn about the job market
- Prepare reports on the progress and results of Let's Eat!
- Liaise with partners to share the best practice model on training youth and caretakers for employment

Sounds good! Please email your CV with your Cover Letter and salary expectations now to hr.kaliyanmith@friends-international.org and let’s talk more.

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