



The Hilton Vancouver Airport Hotel is a leading global hospitality company offering business and leisure travelers the finest in accommodations, service, amenities and value. We are dedicated to providing exceptional guest experiences and with 237 rooms and 4,00 square feet of event space, our Team Members are front and centre of the hotel driving all aspects of the business!

At the Hilton Vancouver Airport Hotel, we take pride in fostering an environment where learning and development is a lifestyle. Apply today and embark on a rewarding career path! The working hours will vary from early mornings, afternoon, evenings, and weekdays/weekend shifts. The successful candidate must have open availability without any restrictions.

The Food & Beverage Manager will be responsible for:

- Lead and assist with the daily operations of all of the food and beverage outlets (including the Restaurant, In Room Dining, and Banquets)
- Maintain a visible presence on the floor and providing support to Team Members
- Strategize to promote and market all food and beverage outlets and banquets
- Lead and assist in developing, promoting and maintaining an operational strategies and market for Food & Beverage that is aligned with the hotel's business strategy
- Responsible for the financial planning, reporting and analyzing revenue and operational results; including food and beverage costs, budget, forecast, labour, month end inventory and operating and productivity within budgeted guidelines
- Collaborate and assist with Executive Chef & Sous Chef on menu creations & special event menus
- Responsible for motivating, training, development and management of team members under the Food & Beverage
- Communicates to managers and team members using tools such as development reviews, training, and monthly departmental meetings.
- Collaborate and provide support on social media initiatives including online reputation management (TripAdvisor, Yelp, etc.), content creation and social customer service.
- Responsible for succession planning and networking with suppliers.
- Ensure positive guest satisfaction and integrates this into team members and operations meetings with an emphasis on generating innovative ways to continually improve results.
- Help to implement and maintain Service Standards and customer relations
- Other duties as assigned

The successful candidate will have the following:

- Minimum 2 years of experience in Food & Beverage, previous supervisory or management experience preferred
- Related experience in Banquets is preferred
- A Degree or Diploma in Tourism Management, or related field is considered an asset
- Excellent communication, analytical and interpersonal skills
- Highly motivated with the ability to motivate others
- Ability to work varied shifts including evenings and weekends
- Promotions and marketing experience is considered an asset

Interested? Send your resume to yvrah-careers@hilton.com.

The Hilton Vancouver Airport Hotel is an equal opportunity employer committed to fostering a positive and inclusive workplace. All qualified applicants will receive consideration for employment without regard to race, colour, national origin, gender, age, religion, disability, sexual orientation, veteran status, or any other status or characteristic protected by law. Accommodations will be made available upon request for applicants with disabilities to enable them to participate in the selection process. If you require assistance or a reasonable accommodation in completing the application materials or any aspect of the selection process, please contact the Human Resources Department upon application.