

Restaurant Manager- La Mie Dorée

La Mie Dorée was created in 1982. The first point of sale was in Achrafieh, since then, La Mie Dorée has managed to grow by opening many restaurants and launching its catering business.

Major: degree in Tourism and Hospitality Management, Business Administration, or any related field

Experience: 4-7 years of experience

Major Responsibilities:

- Oversee daily restaurant operations to ensure smooth and efficient service.
- Lead, train, and motivate the team to deliver exceptional hospitality.
- Monitor food quality, service standards, hygiene, and food safety compliance.
- Manage inventory, cost control, and ordering processes.
- Handle customer feedback professionally and proactively.
- Coordinate with the kitchen/pastry/bakery teams to maintain consistency and quality.
- Drive initiatives to improve guest satisfaction and business performance.

Additional Requirements:

- Proven experience as a Restaurant Manager.
- Solid understanding of restaurant operations, service standards, and food safety.
- Flexibility to work evenings, weekends, and holidays as needed.

How to Apply:

Kindly send your CV or contact the Career Services Center, E-mail:
career.services@balamand.edu.lb, Ext. 7801; 7802