

BARSUPERVISOR - BIERFABRIEK AMSTERDAM

Are you a professional Barman, are you the 'super' in supervision?

Beer factory a unique combination of brewery, restaurant and café. Started in 2011 in the heart of Amsterdam, in 2014 the second branch opened in Delft and in early 2017 we also opened our doors in Almere. In the middle of our restaurant we brew our exclusive beers that you can also tap yourself as a guest. The specialty of the simple but carefully composed menu is the slow cooked French farm chicken. In addition, there are peanuts on every table of the house, the peels of which you can throw on the ground. This contributes to the quirky character of the Beer Factory. On Fridays and Saturdays, Bierfabriek regularly changes to Nachtfabriek, we have a twist from restaurant to more a bar concept, light and atmosphere are regulate and the Bars become the main focus of the evening business.

Our Bars Supervisor ...

...is responsible for the smooth running of the evening during restaurant hours. Together with the Restaurant Manager and colleague Supervisors, you manage approximately 5 pt/ft. You keep the service at the highest possible level, ensure that everyone is organized and monitors the relaxed atmosphere in the restaurant and among the staff. But the bar of Bierfabriek is not just a restaurant bar! It is a very busy bar a lot of guest are coming just for drinks. In addition we have 2 extra bars, that are always being used on the weekends and where a great barman can have a lot of fun.

For your position we require also a good knowledge of beers. You will meet up with our brew master, who will help you with the explanation of our home brewed beers.

We recently launched our biercocktails menu! Something that, with your supervision, will be further developed in the future. For this reason we are looking for a bar supervisor with cocktail backgrounds.

What do we offer you:

- A full time job at Bierfabriek.
- A place in our cozy Bierfabriekers team. We work hard, are flexible team players and of course we love a beer.
- The ability to develop yourself within our company.
- A high responsibility position where you are running 3 bars, including ensuring proper preparations for Nachtfabriek events, stock keeping of the bar and maintaining a clean working place.

As a Bar Supervisor you are in any case:

- Bar supervisor with experience, hospitable and positive;
- A leader who uses his/her knowledge for the success of Bierfabriek;
- Training people behind the bar; (including cocktail's)
- Focused on turnover, speed and appearance;
- Living in Amsterdam or in the immediate vicinity.

Is this you? Sent an email to amsterdam@bierfabriek.com with you resumé and motivation and hopefully we will see you soon!