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**TUI CRUISES** Fleet Operation Manual

DOC TYPE: CHAPTER:

**JOB DESCRIPTION BAR MANAGEMENT** 

Area: Subject:

03.04.03.BAR JOB DESCRIPTION **BAR MANAGER** 

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Position: **Bar Manager** 

**Department:** Hotel/Bar

Rank: Department Head / Officer

Hotel Manager (only Galaxy Class) / Immediate superior on board:

F&B Manager (Blue Motion Class)

#### 1. Responsibility

- (1) Strict compliance with safety, environmental and hygiene regulations (PH / ShipSan, ISM, ISO & SQM, TUIC service standards
- Knowledge of the assigned safety role number on the muster roll and the special tasks in (2) case of emergency
- Compliance the internal onboard rules and regulations (3)
- (4) Responsible for the smooth running in the work area
- Compliance with the Quality standards in area of responsibility (5)
- Active implementation of product philosophy (6)
- Careful handling of Company properties and maintenance of work materials and tools. In (7) case of negligence, the job holder is liable.
- Has to work closely with the direct supervisor, including regular reporting of conflicts and (8) disturbances in workflow.
- (9)Participation in special tasks such as Luggage service, ship supply, in case of increasing the OPP level etc.
- As part of shipyard stays and pre-opening, additionally non-function-specific tasks has to (10)be done as directed
- (11)The authority to instruct the employees in the area of responsibility (see organizational
- Supervision, organization, instruction and training subordinate / assimilated employees (12)with appropriate documentation as required
- Properly stow and store of goods and equipment according to the highest safety standard (13)
- (14) To control and maintain logs and checklists in accordance with company specifications
- To control cleaning and cleaning works (15)
- (16)In special cases also more flexible use in other service areas
- Overall responsible for the smooth and up-to-standard workflow in the whole Bar (17)Department including the related administrative tasks in close cooperation with the Hotel Manager / F&B Manager
- To ensure the implementation of the given recipes and standards in the Bar Department (18)



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- (19) Monitoring and training of strict compliance with safety, environmental and hygiene regulations (PH / ShipSan, ISM / ISO and SQM, TUIC service standards) in the area of responsibility
- (20) Control, implementing and ensuring the proper stow and storing of goods and equipment in accordance to the highest safety standard level
- (21) Create, review and forward food-, beverage- and Hotel store orders for the work area in accordance to the given budget and other requirements
- (22) Full responsibility of planning, implementation, monitoring and evaluation of inventories in close cooperation with the Controlling Department in the area of responsibility
- (23) Planning and organization of special events
- (24) Checking procedures of routine tasks, such as set ups as well as storing of goods and equipment up to standard
- (25) Verification and inspection of ordering processes in the area of responsibility
- (26) Implement, guidance, control and availability of logs and checklists in strict accordance to the given company standards
- (27) Voyage reporting
- (28) Supervision, organization, instruction and training subordinate / assimilated employees with appropriate documentation as required
- (29) To Control the strict compliance of the onboard regulations in the area of responsibility
- (30) In special situations, flexible deployment planning of employees in all of the service tasks (luggage service, ship supply, in the course OPP level rise, etc.)
- (31) Contact person for the passengers in case of complaints with appropriate administrative documentation
- (32) Personnel reviews
- (33) Constant improvement of the workflow and standards, including input for manuals and regulations

#### 2. Qualification / Job experience

- (1) Qualified training in an hotel or restaurant
- (2) Many years of job experience as Bar Manager or Asst. Bar Manager, if possible on board a cruise vessel
- (3) Economical, budget-orientated thinking and the ability to analyze business targets
- (4) Very good product knowledge of the bar beverages and the bar operation including the associated calculations
- (5) Save in budget related work and the ability to display and analysis of economic targets
- (6) Fluent in written and spoken German (min. Berlitz level 7)
- (7) Fluent in written and spoken English
- (8) High service commitment to passengers and employees
- (9) Experience in complaint management
- (10) Very good computer skills (MS Office, FIDELIO MMS, POS system Rescom or similar systems)
- (11) Very good educational background



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## 3. Personal requirements

- (1) Minimum age 28 years
- (2) Leadership skills, authority, flexibility and organizational skills
- (3) Integrity
- (4) Safe and confident appearance, good manners
- (5) Cost and quality awareness
- (6) Communication skills
- (7) Team player
- (8) Ability to work under pressure
- (9) Ability to motivate employees
- (10) Very well groomed appearance

### 4. Area of responsibility

- (1) Responsible for the workflow in the bar area
- (2) Technical and disciplinary superior to all crew and staff in the bar area

# 5. Proxy

Assistant Bar Manager

