



24.11.2024



Are you a foodie who also happens to know the world of international high-end hospitality? Do you live and breathe fine dining and five-star accommodation? Do you know the ABCs of high quality service like the back of your hand? If so, you could become the F&B Manager of STRAUSS Hospitality, our award-winning restaurant and food service division!

STRAUSS is German for ostrich, and this ostrich flies. Take advantage of our momentum and join our Hospitality Unit for our Headquarter, CI Factory and ALEA Resort!

F&B MANAGER – HOSPITALITY (M/W/D) Vollzeit

YOUR JOB

- Responsible for the culinary and hospitality area in the Strauss world – for 1,700 employees, partners, and star guests from all over the world.
- Create new structures and processes for our cross-location culinary and hospitality concept.
- Quality assurance and further development of our culinary and hospitality concepts.
- Coordinate staff and purchasing.

YOUR PROFILE

- Completed an apprenticeship or commercial training in the hospitality industry (restaurant specialist, hotel specialist or similar) or a business degree (hotel industry) and ideally have experience in the international hospitality industry.
- Organizational talent and string-pulling capabilities – even for complex processes.
- Communication is key: You are open and always friendly when communicating with partners, guests, and colleagues.
- Your mentality? Hands-on and head up!
- Advanced English skills.

OUR RECIPE FOR SUCCESS

- Ongoing development of our new in-house hospitality program, the ALEA initiative: A high-end international corporate resort, golf club with clubhouse gastronomy (currently in development); an international private school, ALEA SCHOOL (also in development); and various sports and leisure facilities (tennis facility, padel tennis court, golf, mini golf, etc.).
- Culinary delights are our passion, and our style is modern and handcrafted. We are constantly tinkering with our recipes – drying vegetables for chips, baking breads, roasting coffee beans, hand-making pastas and ice creams. To us, cooking is craftsmanship. In 2020, the Strauss canteen was named the "Best Canteen in Germany."
- More than 10 catering concepts at three locations, serving approximately 1,500 meals, 500 drinks and coffee specialties daily. (Trattoria "Cucina del Campo," Tapas Bar and Café "TAPATA," fine dining restaurant "FOGO E ÁGUA," Burger grill "e.s.Bar," a pop-up barbecue "La Pampa," and more)
- 40 minutes by car from Frankfurt, with one of Europe's top 5 airports nearby.

You can send us your application details quickly and easily using our online form under "Jetzt bewerben" (Apply now).

You've always been the "nerdy type", then send us all of your documents.

More the "creative type"? Then send us whatever you have at the moment. If we need anything else, we'll get back to you.

You can also send us your application documents by post:

Engelbert Strauss GmbH & Co. KG
HR - Human Relations
Frankfurter Straße 98-102
63599 Biebergemünd, Germany

Do you have any questions? Check our [FAQ](#) or contact us:

Julia Raffelt or **Tanja Herzberger**
0 60 50 / 97 10 3003
hr@strauss.de

Click here for the [privacy policy](#).