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The tasks of hotel manager may include the management of certain departments, quality control of their work, the establishment of uninterrupted supply, as well as personnel selection and marketing planning. Ultimately, the goal of such a professional is to make the hotel or restaurant work like clockwork and everyone likes it.

It seems to me that in order to be a good manager, an employee needs to go through all the stages of the career ladder so that he will be able to competently manage personnel and will not let him deceive himself. Being a receptionist or hostess in a restaurant can be a good start for a hotel and restaurant manager - a manager with a wide range of growth opportunities: from a senior receptionist to a manager of an entire hotel, restaurant or chain. You also need to understand and appreciate the challenges facing all departments. To do this, it is important to work in each of them: from accounting to cleaning rooms.

Having already received a higher education in the field of this industry, a manager needs to constantly self-develop and learn new current trends. For example, take online / offline courses. Among the most interesting: programs on innovative methods of promoting hotel services, in the psychology of business communication and etiquette in the hospitality industry and international service standards.

The hotel manager is a confident, responsive and enterprising person. He is not afraid to take risks and test new approaches. He is excited by the possibility of learning new cultures. He understands the importance of teamwork.

What qualities are required for a manager to work? Sociability, ability to work in a team, a high level of self-organization, attention to detail, leadership and much more.

To be a good employee, you need to do your job well, listen to criticism and work on your mistakes.