JOB DESCRIPTION Position Title: DMT - ServiceFood & Shop

Principal Accountabilities:

- 1. To learn how to manage the Super-Outdepartment to meet store targets in both financial spects and operational standard aspects (appearance and atmosphere of the super-out area and service standard of super-out staffs).
- 2. To learn how to create schedule shift hours thatwould best suit the super-out operation to ensure thesufficiency and productivity of staff.
- 3. To help set staff meeting schedules regularly forreviewing the working target and ensuring that current and possible situations are being addressed.
- 4. To facilitate and help his/her associates tomanage the department smoothly and timely.
- 5. To maintain the super-out area in a clean/sanitaryand visually appealing manner.
- 6. To be responsible for assisting and servingcustomers courteously and professionally at his/herstore.
- 7. Maintain the readiness and sanitation of all super-out utensils (spoon, fork, etc.) to prevent customerdissatisfaction.
- 8. To make everyone in the department understandand value customer satisfaction by implementing excellent customer service.
- 9. To learn how to complete super-out departmentpaperwork and proper records daily to prevent anypossible loss.
- 10. To communicate the company message to theteam correctly and efficiently and provide theirfeedback to Tops management.
- 11. To coordinate with all Tops support teams tomake overall projects and assignments frommanagement achieve the target.
- 12. To ensure that proper safety procedures are being used.
- 13. To get self-updated with new Tops working processes and procedures.

Experience:

- Experience: At least 2 years experience in related field
- Characteristics/Skills: Leadership, Communication and Commercial skills Language: Thai/English



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