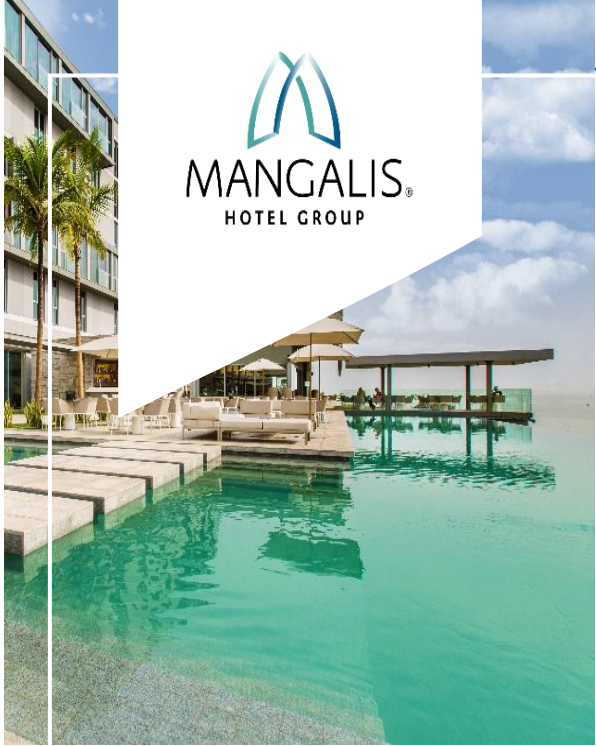




NOOM HOTEL ABIDJAN PLATEAU IS HIRING DIRECTOR OF FOOD & BEVERAGE

JOB DESCRIPTION

- ♦ **Job title:** Director of Food & Beverage
- ♦ **Department:** Food & Beverage
- ♦ **Level:** Senior Executive, Executive Committee Member
- ♦ **Reports to:** General Manager (functional reporting: Group F&B Director)
- ♦ **Location:** Abidjan, Plateau, Côte d'Ivoire

THE GROUP

Founded in 2012 by Teyliom Group, **Mangalis Hotel Group** develops three brands in West Africa: **NOOM** (upscale), **SEEN** (midscale) and **YAAS** (economy lifestyle), in Senegal, Côte d'Ivoire, Guinea and Niger. Its signature combines natural materials with bold technology. Its ambition is to become the benchmark for African hospitality.

ROLE CONTEXT & OBJECTIVES

In the heart of Plateau, **Noom Hotel Abidjan** offers multiple F&B concepts from the 7th to the 21st floor: **Le Boulevard**, **Zo Bar**, **Laguna Bar**, **Sky Bar**, **Ayoka** restaurant, **Mikko function room**, plus banquets, events, lounges and room service.

To strengthen the performance of its F&B operations, the Group seeks a **Director of Food & Beverage**, a true **business owner** who leads the F&B experience. As an Executive Committee member, you set the direction, own the P&L for all outlets, lead your managers and work closely with the Executive Chef to make F&B a driver of hotel growth and profitability, and position Noom Abidjan as a benchmark for hospitality and dining in Côte d'Ivoire.

You work closely with Sales & Marketing, Finance, Human Resources, Rooms Division, Engineering and Purchasing.

YOUR LEADERSHIP RESPONSIBILITIES

- ♦ **Set the direction:** align F&B strategy with the Group and the hotel's 5-star positioning. Define each outlet's concept, performance targets and investment priorities.
- ♦ **Own the P&L:** revenue, GOP and profitability, budgets, forecasts and variance analysis. Manage food, beverage, labour and prime costs, average spend, covers, product mix, upselling and menu engineering.
- ♦ **Grow the business:** local, corporate, MICE, group and VIP clients, institutions and embassies. Develop Banquets & Events with Sales, partnerships and signature events.
- ♦ **Enhance the culinary offering:** work with the Executive Chef on creative, consistent and profitable concepts and menus, aligned with Abidjan market trends.
- ♦ **Deliver 5-star excellence:** Mangalis standards and SOPs, a distinctive guest experience, sensitive VIP situations, quality scores and online reputation, HACCP standards, hygiene and traceability.
- ♦ **Optimise resources:** purchasing and supplier relations, stock and inventories, internal controls, staffing, schedules and productivity.
- ♦ **Build the organisation:** recruit key managers, develop talent and future leaders, and build a culture of service, performance and excellence.
- ♦ **Represent the hotel:** act as Noom's ambassador to guests, partners and media. Contribute actively to the Executive Committee and Group projects.

YOUR PROFILE

- ♦ Four- or five-year degree in Hospitality Management, Hotel Management, F&B Management or Business Administration. Specialist F&B training is an advantage. **HACCP / Food Safety certification is essential.**
- ♦ **At least 10 years' experience** in upscale hospitality and dining, including **at least 3 years as F&B Director** (or Deputy) in a 5-star hotel, ideally within an international group.
- ♦ Proven ownership of a **multi-outlet F&B P&L** (restaurants, bars, rooftop, banquets, room service) and experience managing large teams.
- ♦ Sound knowledge of Abidjan's upscale hospitality and dining market.
- ♦ **Bilingual in French and English**, with excellent professional proficiency in both languages.

SKILLS & ATTRIBUTES

- ♦ **Expertise:** multi-outlet F&B management, cost control and margin analysis, menu engineering and revenue optimisation, budgets and reporting, stock and internal controls, PMS / POS (Opera, Micros), advanced Excel. Power BI is an advantage.
- ♦ **Leadership:** ability to unite teams and develop talent, a focus on results, commercial and entrepreneurial acumen, negotiation and influence.
- ♦ **Personal attributes:** high standards and attention to detail, guest focus, creativity, swift decisions and composure in a crisis, diplomacy, confidentiality and confidence in multicultural settings.

WHAT WE OFFER

- ♦ A seat on the **Executive Committee** and genuine decision-making autonomy.
- ♦ A unique F&B portfolio in the heart of Plateau, from the 7th to the 21st floor.
- ♦ A dynamic, multicultural and demanding environment within a fast-growing African group.
- ♦ Attractive remuneration based on experience and real career development opportunities within the Group.

HOW TO APPLY

- ☐ CV + cover letter: recrutement.abidjan@mangalis.com
- ☐ Email subject: **"DF&B NHAP – Surname First name"**
- ☐ Professional references are welcome
- ☐ Application deadline: **31 October 2026**