

Faasos Hiring Management Trainees and Assistant Store Managers

1:19 PM (1 hour ago)

Vijeta Harit
to me, Isha

Hi Sushant,

Thank you for confirming the date 18th September for the campus placement. We are blocking the calendar and making the reservations accordingly. We request you to kindly confirm again and not to make any changes in future.

Also We would like to inform you that we have made some additions in the details provided to you earlier.

Now, Faasos is also hiring Assistant Store Manager along with Management Trainees and we have increased the salary of Management Trainees, details briefed below:

Job Description :-

Designation To Be Offered :- Management Trainee or Assistant Store Manager

Roles & Responsibilities :-

You would ideally be part of Store Management Team reporting to a Store Manager.

You would be working in one of our multi brand cloud kitchens. Need to take care of the Store/Kitchen.

Inventory Management , Products Indenting :- Ensuring the products are stocked and is as per the demand forecasting.

P&L accountability of the store/ kitchen.

Managing the Deliveries & Orders :- Ensuring Customer Service and Delivery is upto mark and standards.

Product Ratings & Service Ratings are intact.

Team Management, Motivation, Training & Development

Salary Management Trainees:- 18 K in hand + PF & Statutory Benefits
Salary Assistant Store Manager :- 20 K in hand + PF & Statutory Benefits

Job Location :- Mumbai, Bangalore, NCR, Pune, Hyderabad, Chennai, Ahmadabad, Indore, Bhopal (We have openings in these cities, Students shall be placed as the requirements in any of these locations and preferred location shall also be considered.

Trainee Commi

The other role we are hiring for is for Kitchen, this opening is for our Chinese Cuisine brand Mandarin Oak. We already have 12 Kitchens in Mumbai and expanding big time in other cities too like Mumbai, Pune , Bangalore & NCR.

Requirement: -

Passion for food, culinary and cooking.
Want to make career in kitchen and open to create innovative stuff.

Training Process: -

Post selection, training period would be for 3 months and after successful training you would be a certified Chef and would be promoted to next level.

Salary: -

During Training Period:- 15 K pm in hand + PF & Esic Benefit
Post Training Period & Certification:- 18 K in had + PF & Esic Benefit

Kind attention to all
3rd yr. Students.
Campus drive on 18th. Sept
2011
Best of Luck!
Shraini