

GRAN MELIÁ
— ARUSHA —
TANZANIA

We Are Hiring *Open Positions*

Restaurant Manager (2 posts)

Primary Responsibilities:

- Ensure world class customer service and create an exceptional dining experience for all guests.
- Address and resolve guest complaints promptly and professionally, maintaining the hotel's luxury standards.
- Train, mentor, and motivate staff to deliver personalized, attentive service.
- Monitor guest feedback, reviews, and satisfaction surveys to implement continuous improvements.
- Oversee the quality, presentation, and consistency of food and beverages to meet luxury expectations.
- Maintain seamless communication between front-of-house, kitchen, and hotel departments for flawless service.
- Handle VIP guests and high profile clientele with discretion and personalized attention.
- Ensure compliance with luxury hotel standards, health, safety, and hygiene regulations.

Requirements:

- Minimum 3 years of experience in restaurant management within a five-star hotel or luxury hospitality environment.
- Proven track record in delivering exceptional guest service and managing high-performing teams.
- Strong leadership, communication, and organizational skills.
- In-depth knowledge of food and beverage operations, luxury service standards, and hospitality regulations.
- Ability to handle high-pressure situations with professionalism and discretion.
- Proficiency in restaurant management software and financial reporting.

It's your time now!!

Send Applications before
25.02.2026 to:
prince.mwamboma@melia.com



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We Are Hiring *Open Positions*

Hygiene and Health Technician

Primary Responsibilities:

- Conduct inspections of public places and food establishments
- Ensure compliance with hygiene and sanitation standards
- Monitor and help control communicable diseases
- Promote health education and safe hygiene practices
- Supervise food safety and investigate food-related issues
- Monitor environmental health factors (waste management, water quality, vector control)
- Prepare reports and maintain health and inspection records
- Oversee and conduct Hygiene and Health Trainings.

Requirements:

- Diploma or degree in Environmental Health, Public Health, or related field
- Minimum of three (3) years' relevant experience in health safety operations, or a similar role.
- Knowledge of public health laws, sanitation standards, and food safety regulations
- Understanding of disease prevention and environmental health principles
- Good inspection, observation, and reporting skills
- Strong communication and health education skills
- Ability to work independently and in a team
- Basic computer skills for documentation and reporting
- Physical fitness to conduct field inspections

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