

POSITION TITL	E: Corporate Catering Manager (Freelance)
Department:	F&B
Reporting to:	Head of F&B
Grade: N/A	Date approved: January 2025

OUR VISION

ASM Global's vision for the Coca-Cola Arena is to provide a state-of-the-art multipurpose indoor Arena with impeccable management to establish it as the region's premier entertainment and sports venue for UAE residents and tourists. To achieve this and to drive inbound tourism, the focus must be on securing premier events, delivering world class branding and marketing, the very best practice's, customer service and operating efficiencies.

OUR MISSION

To be an iconic international standard multipurpose indoor Arena that will place Dubai on the international touring circuit for world-class entertainment and indoor sports to enhance the lives of residents of the UAE and generate significant ongoing growth of inbound tourism to Dubai.

OUR COMPANY VALUES

ACCOUNTABILITY - We follow through on everything and do what we say we are going to do. We believe in taking responsibility for our actions and consistently performing to world-class standards. We have an obligation to create financially sustainable practices and to always remain commercially prevalent.

DIVERSITY - We believe diversity is the foundation to our success. By being inclusive, celebrating all our unique points of view and experiences, and most importantly - embracing and encouraging our people to be their authentic self. Diversity is powerful and a champion for change.

RESPECT – We respect our team of people and treat everyone with politeness and kindness, which in turn creates a culture where individuals feel valued and appreciated. When we respect each other, our level of trust grows and support increases, creating high performing teams.

SAFETY - We believe safety is non-negotiable, core and part of our business - in everything we do. A safe environment creates a great environment. Safety first, every time.

INNOVATION - We believe innovation and creativity is the key to being leaders in entertainment. Innovation is not always easy but the right returns brings value, possibilities and opportunities for our stakeholders.

INTEGRITY - We treat people the way we want to be treated. We undertake our work ethically and honestly and communicate openly and regularly. Integrity is the essence of who we are.



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POSITION PURPOSE:

The Corporate Catering F&B Manager is responsible for bridging the gap between the F&B team, Business Development, Event Operations and Corporate Clients. This role focuses on understanding client needs, creating tailored F&B solutions, coordinating F&B event execution, and ensuring exceptional client satisfaction. The manager also plays a pivotal role in building strong relationships with clients, increaseing catering revenues and driving repeat business.

AREAS OF RESPONSIBILITY	PERFORMANCE STANDARDS
F&B Coprorate Events	 Oversee the end-to-end execution of F&B on corporate events, ensuring compliance with timelines, menu specifications, and service standards. Review and coordinate event floor plans, menus, and setups in consultation with the F&B team. Collaborate with the F&B department and Event Operations team to ensure the seamless delivery of events, aligning with client expectations. Oversee event setup, including the placement of tables, chairs, cutlery, centerpieces, and other items, ensuring all specifications meet or exceed client expectations. Oversee event bump in, bump out and teardown Inspect the banquet and event areas pre-event to confirm readiness and adherence to client requirements. Troubleshoot and resolve F&B issues during events to guarantee a positive guest experience. Consult with the F&B team on event timelines, menu planning, and item availability to ensure smooth operations. Coordinate with Business Development and Event Operations teams to finalize floor plans and service setups. Create post-event reports, providing recommendations for future improvements. Develop contingency plans for potential event disruptions. Track and maintain catering tableware and smallware.



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AREAS	OF RESPONSIBILITY		PE	ERFORMANCE STANDARDS
Client and Stakeholde		Operation to align Collaborate am to and cate an	orate of cons, ever orate of cons, ever orate of consisting and ever orate of consisting or consistency or consistenc	with the F&B team, Event and Business Development teams at strategies with client expectations. With the Business Development erstand client budgets, preferences, a requirements. If or menu design, development and in line with client budget as agreed as Development team. In the working with Business at to ensure they are contracted. In dattend food tastings. It is on between F&B operations, Event arent Hosts, ensuring smooth in and execution. In the Business Development trip and pursue new business as in banqueting and conferencing. It is in the Business objectives. In all the strategies and in the strategies
Quality Assurance			y with	all legislation, HACCP and
		♦ Drive o	ual improvement of processes and to ensure best guest experience	



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	AREAS OF RESPONSIBILITY		PERFORMANCE STANDARDS
		•	Report any serious F&B violations to the Head of F&B.
Health & S	afety	* * *	regulations, hygiene standards, and fire safety guidelines during events. Cooperate and coordinate with external contractors and other personnel to manage and mitigate HSE risks. Be fully aware of the Coca-Cola Arena Fire & Emergency procedures. Ensure you are familiar with the location for all firefighting equipment and know where all fire exits are and ensure these are not blocked. Participate in the management of any incident or emergency and follow the instruction of the Chief Fire Warden.
	GENERAL RESPONSIBILITY	•	Report all incidents to the Head of F&B. PERFORMANCE STANDARDS
Promotion facilities to	of the Arena services and	•	 Friendly, professional communication Cooperation and willingness to assist Positive image portrayed reflecting a professional company image Commitment to Arena vision, mission and company values
Work Ethic		•	 Lead by example and act as a role model, ensuring all work practices are conducted in a professional manner. Communication is open, transparent and positive Communicate regularly and effectively with all departments Demonstrate cultural competence and show respect to team Be punctual and on time for work and meetings Ensure grooming and dress code is professional and respectful of the Middle East environment. Efficient and consistent work practices. Ensure confidential meetings/discussions are kept confidential



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AREAS OF RESPONSIBILITY	PERFORMANCE STANDARDS
	 ◆ Adhere to ASM Global Code of Business Conduct at all times
Report any damages to property or equipment	 Follow correct procedures and report any damages
	 Ensure correct paperwork is completed and submitted in a timely manner
	◆ Contact Director of Services for anything urgent
Other	 Perform other duties as directed by the Head of F&B.
	 Perform other reasonable duties as directed from time to time.
	 Be flexible and willing to undertake all tasks and activities.

PERSONAL SPECIFICATIONS:

POSITION		ESSENTIAL	DESIRABL E
Qualifications	Degree or certification in hospitality, business or related field.		√
Experience	Minimum 5 year's experience in a managerial role in F&B	✓	
	3-5 years of experience in a sales role within the hospitality or events industry, with a focus on banqueting and conferencing.	✓	
	Excellent oral and written communication skills Previous experience in events	√	
	Fluent in English Fluent in Arabic	√	√
Other requirements	Driving license and car		✓
Skills and	Knolwedge of all food and beverage Menues	✓	
Knowledge	Strong presentation and communication skills	✓	
	Ability to develop and implement effective sales strategies to meet business objectives	√	
	Knowledge of the local market and client base.	✓	
	Excellent problem-solving, observational and interpersonal skills.	✓	
	Excellent customer service	✓	



Venue: Coca-

Cola Arena

Consultant's Signature:

FREELANCER POSITION DESCRIPTION

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			Ability to diffuse tense situ	uations and resol	ve	√	
			Ability to prioritise and have	ve an eye for det	tail.	√	
			IT literate including the ful	-		√	
			Ability to work with multicu			√	
			Ability to work unsupervis			√	
			Creative thinking			√	
			Influential communicator			√	
Personal Q			Friendly and amicable personality			√	
Personal Q	uanti	es	Listening Skills			✓	
			Excellent internal and external management skills	ernal stakeholde	r	✓	
			Excellent personal presentation and grooming.			✓	
			Willingness to work as a team member.			√	
			Willingness to accept dire		√		
			Well organised.			√	
			Can do attitude without compromise of safety.			✓	
			Ability to work under pressure and meet deadlines.			✓	
			Proven ability to use initiative.			✓	
			Flexibility with working hours.			✓	
			Energetic			✓	
I have read the Position Description detaile position as described therein.			-	ove and I fully un	derstand an	d accept the	
© ASM Global Consultant's Name: Department:			nt:				

Date: