

HUMAN RESOURCES

S E R V I C E S C A T A L O G U E

CIRCA  2010
CORNERSTONE 61
F&B CONSULTANCY

HUMAN RESOURCES

SERVICES CATALOGUE



HUMAN RESOURCES

SERVICES CATALOGUE

All projects contained in this document have utilized our Human Resources services. Our team sources and screens suitable candidates for each project based on your brand, target market and budget. Our team of consultants can conduct comprehensive training for both the Front of House and the Back of House staff on all systems and processes in their relevant stations.





TWICE CAFE & SALON

Downtown Dubai
Launched 2024

CAFÉS & BISTROS

SCOPE

- Entire Head Hunt Solutions
- Operational Support





COLT
Dubai Mall
Launched 2018

ELEGANT CASUAL DINING

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings





ROTI ROLLERS
La Mer Dubai
Launched 2016

CASUAL FULL SERVICE RESTAURANTS

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings





DISTILLERY
Downtown Dubai
Launched 2019



BAR & RESTAURANT

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings





OPSO
Dubai Mall
Launched 2018

ELEGANT CASUAL DINING

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings





CLINTON ST. BAKING COMPANY

Burj Views & City Walk, Dubai
Launched 2014



CAFÉS & BISTROS

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings





SO TEA
City Centre Mirdif
Launched 2018

CAFÉS & BISTROS

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings



La Serre

LA SERRE

Downtown Dubai
Launched 2013



ELEGANT CASUAL DINING

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings



CASUAL COUNTER SERVICE & FOOD TRUCK



BUNS OF STEEL

Sharjah
Launched 2017

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings





MANUEL
Marina Mall, Abu Dhabi
Launched 2017



CAFÉS & BISTROS

SCOPE

- Entire Head Hunt Solutions
- Management & Staff Operational Trainings



HUMAN RESOURCES

SCOPE OF WORK

To consult, source, & screen suitable candidates for your F&B business based on agreed budgets and job descriptions.

BROAD SCOPE OF SERVICES INCLUDE:

1. To source candidates suitable to your brand.
2. To provide comprehensive training to all staff members on all F&B systems and practices.

PHASES (HEAD HUNT)

- RSI source's candidates based on their profiles and the job description approved by client.
- RSI screen's candidate on their skills, competencies & character, which is reported to the client via a screening report with RSI recommendations for client approval.
- RSI then conducts a second interview with the shortlisted and most qualified candidates, based on client's direction.
- For the shortlisted candidates for the specific role of Head Chef we conduct the Food Test, where RSI Group Executive Chef recommends the final selection of candidate.
- RSI provides the following to the client:
 - Interview notes with the recommendations.
 - Reference checks, based on references provided by candidate.
 - Essential hiring documents (job descriptions, offer letters, etc) for approval.

- Once client has approved the candidate, we proceed with the hiring process.
- If the candidate then accept the offer, we deliver all of the candidate's documents to the client.
- RSI then provide the client with a guide on the final steps of the recruitment & onboarding process.
- Each step in this process is shared with the client for review and approval

PHASES (TRAINING)

- BOH trainings can include but are not limited to:
 - Introduction to kitchen management systems
 - Ordering > Receiving > Storing & issuing
 - Cleaning & equipment maintenance
 - Food Safety, HACCP & Sanitization procedures, international HACCP procedures
 - Restaurant menu development

FOH Trainings can include but are not limited to:

- Introduction to the restaurant customer service experience
- Manager's role & control systems
- Servers checklists & controls
- Bar management & barista
- Service standards and steps
- Phone order taking
- Delivery procedures | dispatch guidelines takeout
- Customer feedback systems & complaint handling
- Food safety & hazard prevention steps
- Non-food stores & inventory controls

INCLUDES:

- One day training to assigned management team by client
- Attendance certification to the restaurant, one hard copy and one soft copy included

OUR OTHER HEAD HUNT PROJECTS



‘Contact us today for a free
consultation & let us guide you
through the best solutions to
building your business’

THANK YOU!

CIRCA



2010

CORNERSTONE 61

F&B CONSULTANCY