

Job Openings

Floor Supervisor: Ensures that the cleaning and service standards of the guest rooms meet Omni Standards. Previous supervisory experience. Attention to detail. Must have previous hotel supervisory experience.

Sectional Housekeeper Part-time: Cleans all assigned guest rooms and executes other activities as assigned by supervisor according to hotel standards. Must possess hotel housekeeping experience. Able to communicate in the English language.

Front Desk Supervisor-Overnight: Qualified applicant must have excellent communication, customer service skills, and should be extremely detail oriented. Must have supervisory experience including Front Desk, Night Audit and PBX. Must be able to handle all guest issues and be a problem solver.

Doorperson-On Call: Provides a gracious welcome to all guests at their arrival. Offers assistance and direction to the Front Desk. Excellent customer service and communication skills a must. Ability to lift 50 lbs. Ability to stand throughout duration of shift.

Bellperson-Overnight: To assist in the transport and storage of guest luggage. Transport packages to guest and meeting rooms. Knowledge about hotel amenities. Escort guests whenever possible and park cars when necessary. Must possess excellent customer service skills. Ability to work with minimal supervision.

Engineer Class 4: Maintains/repairs mechanical items in guest rooms and throughout hotel. Paint, wallpaper and plaster. Maintain cleanliness in all work areas. Possess 2 years previous hotel maintenance experience. HVAC license required. Mechanical exp. Customer service skills. Stand throughout durations of shift.

Groundskeeper: Ensures all exterior areas of hotel are well maintained and are reflective of an outstanding image. Understanding of fire alarm procedures. Ability to work independently. Ability to walk and stand for long periods of time. Previous gardening experience a plus.

Nail Tech: Provide excellent customer service to clients. Schedule appointments. Maintain cleanliness of all work areas. One year of service in upscale operation. Texas Manicurist License required.

Facialist: Provide excellent customer service to clients. Schedule appointments. Maintain cleanliness of all work areas. One year of service in upscale operation. Texas Facialist License required. Stand and walk for long periods of time.

Restaurant Server: Maintain highest standards possible for the guest by insuring quick, efficient and professional Service. Previous full service restaurant experience. Ability to stand throughout duration of shift. Must have Food Handler & TABC Certification. Excellent customer service skills a must.

Dining Room Attendant: Maintain highest standards possible for the guest by insuring quick, efficient and professional Service. Support servers as needed. Maintain Dining area cleanliness. Ability to stand throughout duration of shift. Must possess excellent customer service skills. Ability to communicate in the English language.

Food Runner: Maintain highest standards possible for the guest by insuring quick, efficient and professional Service. Take food from the kitchen to the guest tables. Assist Servers with the delivery of food. Ability to stand throughout duration of shift. Must possess excellent customer service skills. Ability to communicate in the English language.

Room Service Server: Maintain highest standards possible for the guest by insuring quick, efficient and professional Service. Previous server experience. Ability to stand throughout duration of shift. Must have Food Handler & TABC Certification. Excellent customer service and communication skills.

Cocktail Server: Maintain highest standards possible for the guest by insuring quick, efficient and professional Service. Previous serving experience. Must be at least 18 years of age. Ability to stand throughout duration of shift. Must have Food Handler & TABC Certification. Excellent customer service skills.

Banquet Chef: Responsible for overall banquet food operation to ensure quality and quantity. Sous Chef should have a good working relation with Garde Manger, Banquet Managers and Captains and should be in direct communication constantly to insure counts are proper. Communicates with the Executive Steward on all banquet equipment needed to perform a banquet. Banquet Sous Chef is also responsible for cost control, payroll and menu planning along with Executive Chef. Menu development.

Kitchen Supervisor: Must have a minimum of 2 years directly kitchen related experience; current Food Handler Permit. Previous supervisory experience preferred and leadership skills required. Must have a positive attitude and lead by example. Culinary technical skills required and education preferred. Must be able to work flexible shifts including evenings, weekends and holidays.

Garde Manger Cook: Cold food skills, composed salads, dressings, displays. General Kitchen knowledge. Familiarity and a strong orientation around a high-volume kitchen is preferred. Ability to coordinate and follow instructions. Maintaining a clean and sanitary work space at all times. Familiarity and a strong orientation around a high-volume kitchen is preferred. Ability to coordinate and follow instructions. Maintaining a clean and sanitary work space at all times.

Banquet Cook I: Provides and maintains high quality standards and procedures in preparing and servicing all banquet food. Will coordinate all banquet hot foods. Minimum 2 year hotel banquet cook experience. Good knife skills. Lift up to 50lbs. Food Handlers Certification.

Banquet Cook II: Provides and maintains high quality standards and procedures in preparing and servicing all banquet food. Will coordinate II banquet hot foods. Minimum 1 year hotel banquet cook experience. Good knife skills. Lift up to 50lbs. Food Handlers Certification.

Group Room Coordinator: Take reservation calls from customers and OmniRez agents requesting on property assistance or any other calls pertaining to room reservations. Monitor Internet bookings, availability and billing. Assist in completing all VIP and internal reservations. Assist in completing all fax and email reservations. Research outstanding Travel Agent commissions for groups. Research and charge appropriate no show billing. Monitor TBA and multiple booking reservations, and remove from system if possible. Enter advance deposits. Customer Service Skills. High attention to detail. Previous reservations experience a plus.

Cafeteria Attendant: Responsible for the cleanliness and serving of food and beverage items in the hotel cafeteria in accordance with food service sanitation regulations. Food handler certification a must. Food handling experience. Stand throughout duration of shift. Excellent customer service and communication skills.

Steward: Cleans pots, pans and all other cookware utensils. Keeps cookware washing area clean and neat. Stores cleaned items in the proper location. Keeps kitchen floor area clean and free of debris. Completes other duties as assigned.

Uniform Attendant: Responsible for maintenance and distribution of all associate uniforms. Ability to perform minor repairs to uniforms. Excellent customer service and communication skills.

Loss Prevention Officer-Overnight: Provide security to the hotel guests and associates. He/she will be responsible for responding to all emergency situations. Prevent/investigate all hotel loss, guest and associate property. Able to work with minimal supervision. Previous loss prevention experience required. Ability to stand for long periods of time. Possess excellent customer service skills.

Trinity Food and Beverage Services

Director of Catering Services: Ensure total guest satisfaction for all group related functions and achieve budgeted catering F & B Sales. Ensures communication between catering and banquets. BA in Business Management or hospitality a plus. Previous experience as Director of Catering, Convention Services or related position in a 4 Diamond hotel. Excellent communication skills a plus.

Banquet Captain: Banquet experience required with supervisory and leadership skills. Ability to control all aspects in the execution of banquet functions. Maintain open communication with Banquet & Catering Managers as well as kitchen staff to ensure a smooth flow. Ability to stand throughout duration of shift. Possess excellent communication skills.

Kitchen Supervisor: Must have a minimum of 2 years directly kitchen related experience; current Food Handler Permit. Previous supervisory experience preferred and leadership skills required. Must have a positive attitude and lead by example. Culinary technical skills required and education preferred. Must be able to work flexible shifts including evenings, weekends and holidays.

All positions require that candidates meet the minimum requirements and are available to work weekends.

* Applications are only accepted for positions listed above.

Applications are Accepted: Tuesday and Thursday 9am-11am. Interviews conducted by appointment only
Job line: 817-350-4064. www.omnihotels.com (For a complete listing of Omni Hotels openings please come to ASC)