

Restaurant Manager - Full Time

We are currently looking for an experienced Front of House manager for our restaurant. The front of house manager supervises individual shifts, helping ensure that dining guests are served in a manner that meets the standards set by the restaurant.

Additionally, front of house managers supervise the cleanliness and upkeep of the dining room and guest contact areas.

Finally, Front of house manager oversees the interview and hiring processes for positions such as servers, hosts, bussers, and bartenders. They also oversee, direct, and actively participate in the training of personnel in these positions.

Duties & Responsibilities

- Manage the Reception, Telephone, Reservations & Catering
- Deliver the professional greeting to our guest, to the highest standards
- FOH scheduling
- Ensure the team leaders and supervisors coordinate their staff to ensure the delivery of exceptional front of house services.
- Implement dynamic operational working procedures, to support the delivery of service excellence
- Develop strong communication and line reporting procedures to guide service implementation making improvements or changes where required
- Implement safe working practices to ensure safety of building occupiers and visitors
- Social Media Marketing

Requirements

- Proficient in English
- Ability to stand on your feet for several hours
- Ability to lift at least 50 lbs
- Experience working as a manager

Salary: Negotiable

Benefits:

- 401(k) matching
- Dental insurance
- Employee discount
- Health insurance
- Paid time off
- Paid training