



## Restaurant Manager

In this position you'll lead all aspects of our business, include deliver high quality menu, motivate our staff to provide excellent customer service, and ensure efficient restaurant operation. We'll expect you to lead by example and uplift our staff during busy moments in our fast-paced environment. Ultimately, you will ensure our restaurant runs smoothly and customers have pleasant dining experiences.

Responsibilities and essential job functions include but are not limited to the following:

- Take responsibility for the business performance of the restaurant;
- Analyse and plan restaurant sales levels and profitability;
- Organise marketing activities, such as promotional events and discount schemes;
- Prepare reports at the end of the shift/week, including staff control, food control and sales;
- Create and execute plans for department sales, profit and staff development;
- Set budgets or agree them with senior management;
- Plan and coordinate menus;
- Coordinate the operation of the restaurant during scheduled shifts;
- Recruit, train, manage and motivate staff;
- Respond to customer queries and complaints;
- Meet and greet customers, organise table reservations and offer advice about menu and wine choices;
- Maintain high standards of quality control, hygiene, and health and safety;
- Check stock levels, order supplies and prepare cash drawers and petty cash;
- Implement policies and protocols that will maintain future restaurant operations.

As a restaurant manager, you need to meet these qualification:

- Minimum 5 years experience as a restaurant manager, restaurant general manager, hospitality manager or similar, in restaurant and beach club;



- English fluent;
- Bachelor degree in Business Administration or Hospitality Management is a plus.

Skills that you need:

- Excellent interpersonal skills for diplomatically handling staff and customers;
- Strong written and oral communication skills for managing business admin and personnel matters;
- Problem solving and management coping skills since restaurant management can be challenging;
- Good business awareness for achieving successful performance;
- Teamworking skills to be able to lead a team and be a part of it;
- Strong planning and organisational skills to run a streamlined operation;
- The ability to work independently and confidently to make your own decisions.