



MONTESPAN LIMITED



#JOB-2356426



THE OLD STOREHOUSE, 3 Crown Alley,

Dublin 2, D02 CX67



No of positions : 1



Paid Position



40 hours per week



34000.00 Euro Annually



20/09/2024



18/10/2024

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : helenkillian1970@gmail.com



Open your camera app & point here to view this ad online



Restaurant Manager

Application Details

In order to work in Ireland a non-EEA National, unless they are exempted, must hold a valid employment permit. Please review the [Eligibility and requirements for an employment permit](#) if you are unsure of your eligibility to apply for this vacancy.

Job Description

Accomplishes restaurant human resource objectives by recruiting, selecting, orienting, training, assigning, scheduling, coaching, counseling, and disciplining employees; communicating job expectations; planning, monitoring, appraising, and reviewing job contributions; planning and reviewing compensation actions; and enforcing policies and procedures.

Achieves restaurant operational objectives by contributing information and recommendations to strategic plans and reviews; preparing and completing action plans; implementing production, productivity, quality, and customer-service standards; resolving problems; completing audits; identifying trends; determining system improvements; and implementing change.

Meets restaurant financial objectives by forecasting requirements, preparing an annual budget, scheduling expenditures, analyzing variances, and initiating corrective actions.

Plans menus by consulting with chefs, estimating food costs and profits, and adjusting menus.

Controls costs by reviewing portion control and quantities of preparation; minimising waste; and ensuring high quality of preparation.

Avoids legal challenges by conforming to the regulations of the alcoholic beverage commission.

Maximises bar profitability by ensuring portion control and monitoring accuracy of charges.

Publicise the restaurant by designing and placing advertisements; inviting food editors to review the restaurant; contacting local, regional, and national magazines with feature ideas; and encouraging local businesses to hold social events at the restaurant.

Maintains a safe, secure, and healthy environment by establishing, following, and enforcing sanitation standards and procedures; complying with legal regulations; securing revenues; developing and implementing disaster plans; maintaining security and sprinkler systems; and maintaining parking lot and walkways.

Maintains ambiance by controlling lighting, background music, linen service, glassware, dinnerware, and utensil quality and placement; and monitoring food presentation and service.

Updates job knowledge by participating in educational opportunities, reading professional publications, maintaining personal networks, and participating in professional organisations.

Enhances department and organisation reputation by accepting ownership for accomplishing new

and different requests; and exploring opportunities to add value to job accomplishments.

Hire, train, and supervise restaurant employees

Create staff schedule to ensure appropriate staffing

Track stock levels of food, supplies, and equipment, forecast needs, and oversee ordering as necessary

Take ownership of budgets and cost control methods to minimise expenses

Address customer needs, comments, and complaints

Adhere to and enforce employee compliance with health, safety, and sanitation standards

Process payroll and maintain all relevant records

Ensure all employees are working within outlined operating standards

Report on financial performance

- **Sector:** accommodation and food service activities

Career Level

- Managerial