



SUN & MOON LIMITED



#JOB-2357320



INDIE SPICE, Burgundy House, Forster Way,
Swords, Co. Dublin, K67 E4A8



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



27/09/2024



25/10/2024

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : taqui@indiespicegrill.ie



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

Indie spice grill are currently recruiting a dynamic Restaurant Manager full of energy and passion for this top Dublin dining establishment. This is a hands-on role responsible for helping to build a strong, cohesive team focused on creating memorable experiences for each and every guest. This will be achieved through effective training and development of the team. In addition, this role will help ensure that all financial targets are met through efficient management of all costs, wastage etc.

This would suit a sociable and outgoing Restaurant Manager who is both customer-focused and staff orientated, with a passion for front-facing customer relations along with the ability to coach, mentor and train staff. Will also demonstrate a passion for growth and development within the company, acting as a company ambassador at all times.

Key responsibilities include:

Coordinate the operation of the venue during scheduled shift

Recruit, train, manage and motivate staff

Respond to customer queries and complaints

High standards of quality control, hygiene, and health and safety

Deliver superior guest services and ensure absolute customer satisfaction

Management of restaurant activities and front of house employees while on duty.

Management, maintenance and improvement of customer experiences.

Ownership of customer issues, complaints and outcomes.

Ownership of accident reporting and outcomes.

Partnership with wider teams on ways to improve the overall guest experiences.

Development and implementation of service procedures, policies and standards.

Assist with creation of hiring plan for front of house employees.

Recruitment, onboarding, mentoring and development of front of house employees.

Creation of an environment that values continued learning for all employees.

Development and support of employee training programs.

Management of employee performance reviews and development plans.

Continued learning with a focus on industry developments and application of best practices.

Maintain an orderly workflow according to company priorities.

The ideal candidate will have at least Three years' experience in an F&B management role, preferably within a large, high volume restaurant with very high F&B and service standards. You will be full of passion and enthusiasm for the Dublin restaurant scene and will have a proven track record of management success.

Further candidate requirements include:

Can-do attitude.

Strong work ethic and ability to multitask.

Ability to delegate tasks and empower direct reports.

Excellent communication skills with fluent English, written and spoken.

Ability to coach and mentor employees.

Ability to create and deliver employee training plans.

Strong customer support experience and complaint handling.

Excellent interpersonal and customer support skills.

Highly motivated and ability to work both independently and as part of a team.

Be solution-orientated and creative to ensure excellent customer experiences.

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

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 3
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree)

(Desirable)

- **Ability Skills:** Analytical, Communications, Creativity, Interpersonal Skills
- **Competency Skills:** Decision Making, Initiative, Leadership, Management
- **Additional Skills:** HACCP