



The Slieve Russell Hotel Golf & Country Club



#JOB-2394386



SLIEVE RUSSELL HOTEL GOLF & CO,
Ballyconnell, Co. Cavan, H14 FE03



No of positions : 1



Paid Position



39 hours per week



Competitive



03/06/2025



01/07/2025

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : hr@slieverussell.ie



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



Restaurant Supervisor

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

SLIEVE RUSSELL HOTEL

RESTAURANT SUPERVISOR POSITION – Award winning Luxury 4 star Hotel

We are currently recruiting for the position of Restaurant Supervisor within our Restaurant Departments.

The role will involve reporting to the Assistant Restaurant Manager, assisting with the professional and profitable operation of the restaurant, meeting and greeting customers and guests in a polite, friendly and inviting manner, opening / closing of Restaurants, day to day running of the restaurants, completing checklists to ensure all tasks are completed, continuous training and development of the team, ensuring the restaurant is adequately staffed at all times, organising, delegating and supervising all members of the team.

What are we looking for?

- Excellent presentation
- Exceptional Customer service and communication skills
- Positive Attitude
- Solid understanding of Hotel operations and be able to work on their own initiative
- Good command of the English Language
- Experience within a hotel setting however it is essential that the successful candidate has

experience within a busy restaurant setting.

- Available midweek and weekends and flexible with working times and shifts

Main Responsibilities:

- To ensure that all service provided by you is in accordance with your department procedures
- Welcome customers in a warm and friendly manner.
- Take customer orders accurately to ensure orders are processed correctly
- Deliver Customer service to the highest standard
- Set, clear and clean restaurant tables as per the correct standard.
- To work closely with the kitchen department to ensure standards are met.
- To ensure that a high standard of cleanliness is maintained in your area of work.
- To have a full knowledge of all products in the department and a general knowledge of all hotel facilities and opening hours.
- Attend all training courses as notified to you by management

Benefits of working with us:

- Staff Accommodation provided
- Free use of Gym & Leisure Centre
- Free nutritious meals provided
- Full training provided including free English Language classes
- Training Academy suite of over 60 training & development modules
- Career Progression-including opportunities to gain recognise QQ1 LEVEL 6 third level qualifications
- Graduate, Trainee Management & Apprenticeship programs

- Active Employee Health and Wellbeing providing supports on Financial, Career, health & wellbeing
- Employee Assistance Programme provided including 24 hr confidential support
- Company Pension Scheme
- Company Sick Pay Scheme
- Company Enhanced Maternity Scheme
- Discounted motor & home insurance
- Discounted health Insurance
- Discounts employee rates for Weddings, Restaurants, Spa and Golf
- Discounted Hotel room rates

To apply, please forward your CV to hr@slieverussell.ie or contact us on 00353499525130 for more information.

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

Career Level

- Not Required

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** No Qualification

(Desirable)

- **Ability Skills:** Communications, Customer Service, Hospitality, Interpersonal Skills
- **Competency Skills:** Decision Making, Flexibility, Initiative, Leadership