



INGLEWOOD HOTELS LIMITED



#JOB-2406831



ZUNI HOTEL, 26 Patrick Street, Kilkenny, Co.

Kilkenny, R95 A897



No of positions : 2



Paid Position



39 hours per week



34000.00 Euro Annually



12/08/2025



09/09/2025

How to apply

Application Method :

Not available



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



Restaurant & Catering 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

As restaurant & catering manager you will be responsible for overseeing the daily operations of a restaurant, bar and hotel, ensuring that everything runs smoothly and efficiently. You will work closely with staff, customers, and suppliers to maintain a high standard of service, food quality, and profitability. Here's a breakdown of the restaurant manager job description:

Key Responsibilities:

Operational Oversight:

Manage day-to-day restaurant, bar & hotel operations, ensuring everything runs efficiently and according to company standards.

Maintain a high level of cleanliness and organization in the kitchen, dining area, and bathrooms.

Ensure that all health and safety regulations are followed, including food safety standards and local laws.

Staff Management:

Hire, train, and supervise staff, including servers, cooks, and other restaurant personnel.

Assign tasks and manage scheduling to ensure the restaurant is adequately staffed during peak hours.

Handle employee issues, including conflict resolution, performance management, and discipline.

Customer Service:

Provide excellent customer service and address any customer complaints or concerns in a timely and professional manner.

Ensure the dining experience is consistently positive for all guests, from arrival to departure.

Monitor customer feedback and make adjustments to improve service when necessary.

Financial Management:

Manage the restaurant's budget, ensuring profitability and cost control.

Track inventory and order supplies to maintain stock levels without over-purchasing.

Analyze financial reports to monitor food and labor costs, ensuring they stay within acceptable limits.

Menu & Quality Control:

Work with the kitchen staff to ensure that food quality is maintained and meets the restaurant's standards.

Assist in menu planning, taking into account customer preferences, seasonal ingredients, and cost-effectiveness.

Ensure proper portion control and presentation of dishes.

Marketing & Promotion:

Develop and implement marketing strategies to increase brand awareness and attract customers.

Coordinate special events, promotions, and seasonal offers to boost sales.

Utilize social media and other platforms to engage with customers and promote the restaurant.

Compliance & Reporting:

Ensure compliance with all legal requirements, including labor laws, food safety standards, and licensing.

Prepare and review reports on daily sales, staff performance, and other operational metrics.

Keep accurate records of inventory, payroll, and other administrative tasks.

Problem Solving & Decision Making:

Quickly address any operational issues that may arise, such as supply shortages or staffing problems.

Make decisions to improve efficiency, customer satisfaction, and overall restaurant performance.

Job Types: Full-time, Permanent

Benefits:

Company pension

Employee discount

Food allowance

On-site parking

Sick pay

Experience:

manager: 5 years (required)

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

Career Level

- Managerial