



Da Vinci's Italian Restaurant Ltd



#JOB-2412971



DA VINCI'S, 95 Main Street, Leixlip, Co.

Kildare, W23 Y2P5



No of positions : 2



Paid Position



39 hours per week



34009.53 Euro Annually



22/09/2025



20/10/2025

## How to apply

### Application Method :

Please apply to the vacancy by the following means:

Email : [jobs@davincis.ie](mailto:jobs@davincis.ie)



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

Duties and responsibilities include:

- Decides on range and quality of drinks and beverages to be provided;
- Discusses customer's requirements for occasions;
- Purchases or directs the purchasing of supplies and arranges for preparation of accounts;
- Verifies that quality of beverages and waiting service is as required, that bar areas are kept clean and appropriate hygiene standards are in with statutory requirements;
- Checks that supplies are properly used and accounted for to prevent wastage and loss and to keep within budget limit;
- Determines staffing, financial, material and other short- and long-term requirements;

### Essential Knowledge

Hazard analysis and critical control points, quality assurance methodologies

### Essential Skills and Competences

Arrange special events, comply with food safety and hygiene, control of expenses, devise special promotions, ensure portion control, ensure regular maintenance of kitchen equipment, ensure tableware is ready for use, handle customer complaints

Identify customer's needs, identify suppliers, maintain customer service, manage health and safety

standards.

Manage bar service, manage staff, manage stock rotation, manage the customer experience, maximize sales revenues, monitor customer service, monitor work for special events, order supplies, plan menus, recruit employees, set prices of menu items, supervise drinks quality, supervise the work of staff on different shifts, train employees.

Requirements include:

- Excellent communication skills.
- Level-headed/sensible and consistent in nature, trustworthy and reliable.
- Ability to work flexibly under pressure with a positive attitude.
- Approachable with excellent people skills.
- High level of initiative.
- Ability to multitask.

Sector: accommodation and food service activities

Career Level

Managerial

5 Years Experience

39 Hours Per Week

Job Type: Full-time

Pay: From €34,009.53 per year

Ability to commute/relocate:

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

#### **Career Level**

- Experienced [Non-Managerial]