



Spice Warehouse Ltd



#JOB-2413888



KHUSHEE, 23/24 Sandymount Rd, Dublin 4,
D04 X262



No of positions : 1



Paid Position



39 hours per week



34000.00 Euro Annually



26/09/2025



24/10/2025

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



Business Development 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

Spice Warehouse Ltd, operating as Khushee - Modern Indian Cuisine, is seeking an experienced and dynamic Business Development Manager to lead our team. The ideal candidate will be responsible for overseeing all aspects of restaurant operations, ensuring exceptional service, and delivering an outstanding dining experience to our guests.

Key Responsibilities:

Operational Management:

Oversee day-to-day restaurant operations, ensuring efficient service and high standards.

Manage staffing schedules, ensuring adequate coverage during peak hours and special events.

Maintain high standards of cleanliness and ensure all health and safety regulations are met.

Customer Service Excellence:

Ensure excellent customer service and resolve any customer complaints or issues promptly.

Create a welcoming and hospitable environment for all guests.

Monitor guest feedback and implement improvements to enhance the dining experience.

Financial Management:

Oversee financial aspects of the restaurant, including budgeting, forecasting, and cost control.

Manage inventory, ordering, and stock levels efficiently.

Analyze sales data and implement strategies to increase revenue and profitability.

Team Leadership:

Recruit, train, and develop a high-performing team of chefs, waitstaff, and support staff.

Conduct regular performance reviews and provide coaching and support to team members.

Foster a positive work environment and promote teamwork and cooperation.

Marketing and Promotion:

Work with the marketing team to develop and execute promotional campaigns.

Ensure the restaurant maintains a strong social media presence and positive online reviews.

Plan and coordinate special events and private functions.

Menu and Quality Control:

Collaborate with the Head Chef to ensure the menu offers a diverse and appealing selection.

Monitor food quality and presentation, ensuring all dishes meet the restaurant's standards.

Implement and maintain standard operating procedures for kitchen and service staff.

Compliance and Reporting:

Ensure compliance with all local and national regulations, including licensing, health, and safety requirements.

Prepare regular reports on restaurant performance, including sales, customer feedback, and staff performance.

Qualifications and Experience:

Experience: preferred Minimum of 1-2 years of experience in restaurant management, preferably within the Indian cuisine or a similar dining concept.

Education: A degree in Hospitality Management, Business Administration, or a related field is preferred but not required.

Skills:

Strong leadership and team management skills.

Excellent communication and interpersonal abilities.

Proven ability to manage budgets and financial performance.

Knowledge of food safety, health, and safety regulations.

Ability to handle high-pressure situations and resolve conflicts effectively.

Proficiency in restaurant management software and POS systems.

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

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 7 (incl Diploma & Ordinary Bachelor Degree) **OR** Bachelors in Hotel or Business

(Desirable)

- **Ability Skills:** Customer Service, Hospitality
- **Competency Skills:** Problem Solving, Teamwork
- **Additional Skills:** HACCP
- **Specialising In:** buffet; event; leadership; managing restaurant; menu building