



The Louis Fitzgerald hotel LTD



#JOB-2420647



Louis Fitzgerald Hotel, Naas Road, Dublin 22,
D22 X5N7



No of positions : 1



Paid Position



40 hours per week



39000.00 Euro Annually



13/11/2025



11/12/2025

How to apply

Application Method :

Not available



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Assistant Manager (Restaurant)

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

Assistant Manager (Restaurant)

Employer: Joels Restaurant (part of The Fitzgerald Group)

Location: Joels Restaurant, Naas Road (Exit 1A), Newlands Cross, Dublin 22

Hours: Full-time, permanent (39 hours/week), rostered over 5 days including evenings, weekends, and bank holidays

Salary: €39,000

Benefits: Overtime/TOIL per policy, staff meals on duty, company benefits

Start Date: As soon as available

Positions: 1

About Us

Joels is a high-volume, family-friendly restaurant on the Naas Road serving 300+ covers daily, co-located with the Louis Fitzgerald Hotel. As part of one of Ireland's largest privately owned hospitality groups, we pride ourselves on warm service, quality food, and operational excellence.

The Role

As Assistant Manager, you will:

- **Lead Front of House Operations:** Ensure brand standards in service sequence, table turns, complaint resolution, and guest recovery.
- **People Leadership:** Recruit, train, roster, and coach a 30–50 person FOH team; conduct briefings, probation reviews, and performance feedback.
- **Commercial Delivery:** Manage KPIs (covers, ATV/UPT, labour %, GP, NPS), execute promotions, forecast demand, and optimise seating/turns.
- **Compliance & Safety:** Ensure adherence to HACCP, allergen controls, H&S, licensing law, age verification, and GDPR.
- **Cash & Stock Control:** Oversee cash-up, variances, voids/discounts, safe counts; manage ordering, deliveries, wastage, and stocktakes.

- **Quality & Brand:** Maintain cleanliness, ambiance, and maintenance standards; liaise with BOH for menu execution and service speed.
- **Systems:** Proficient in EPOS and Rotaking HR Software (rotas, labour cost reporting, leave management, time & attendance reconciliation).

Skills & Experience Required

- Recent experience as Assistant/Duty Manager in a busy full-service restaurant (300+ covers/day) or branded hospitality environment.
- Leadership of 15+ staff per shift; strong coaching, communication, and conflict resolution skills.
- Proven ability to deliver KPIs and interpret weekly P&L dashboards.
- Strong knowledge of Irish food safety (HACCP Level 2+), allergen legislation, and H&S procedures.
- Competent in cash and stock control in high-volume sites.
- Experience with large bookings/functions and family dining concepts.

Qualifications: Experience hospitality management in Ireland Essential.

What We Offer

- Competitive salary with bonus potential
 - Meals on duty
 - Staff discounts across The Fitzgerald Group
 - Learning & development opportunities
 - Career progression
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- **Sector:** accommodation and food service activities

Career Level

- Managerial