



SAUCY VGN LIMITED

#JOB-2431217

 The Saucy Cow, 19 Crane Lane, Dublin 2,
D02 R891

No of positions : 1

Paid Position

40 hours per week

32000.00-35000.00 Euro Annually

27/01/2026

24/02/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : info@thesaucycow.com



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



Floor Manager – The Saucy Cow (Temple Bar)

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

The Saucy Cow is a vibrant, independent, vegan restaurant in Temple Bar. We are loud, proud, and completely plant-based. Our vibe is fast-paced and fun, serving comfort food to locals and tourists alike.

We are looking for an experienced Floor Manager to lead our front of house. This role offers autonomy, not micromanagement. You will run the floor, grow your team, and protect the quality, atmosphere, and profitability of the restaurant. We need a hands-on leader ready to bring ideas and take initiative.

If you have experience in high-volume hospitality, love independent business, and can manage a busy shift with confidence, we want to hear from you. Join us and make a visible impact in one of Dublin's most exciting food stories.

What You'll Do

Lead & Inspire: Coach and motivate the Front of House team with empathy and resilience. Foster a supportive culture where staff thrive.

Operations: Manage daily service, stock control, ordering, and inventory with a sharp eye on waste and costs.

Own the Numbers: Take responsibility for sales targets and labour costs, using P&L understanding to guide decisions.

Hands-on Leadership: Lead by doing—jump on the floor to run food, clear tables, and support the team during peak times.

Customer Experience: Set the standard for welcoming service. Monitor guest feedback (Google, TripAdvisor) and handle concerns professionally.

Compliance: Ensure strict adherence to food safety, HACCP, and Irish employment law, including the Payment of Wages (Tips and Gratuities) Act 2022.

Who You Are

Experience: 3+ years in a Management or Supervisor role, ideally in a busy fast-casual or restaurant setting.

Style: Confident, humble, and calm under pressure. You build strong relationships with your team.

Passionate: You genuinely care about vegan food, hospitality, and the independent scene.

Reliable: Organized, detail-oriented, and ready to take ownership.

What We Offer

Salary: 32-35K depending on experience

Annual leave & Company events

Employee discount & Food allowance

Real influence in an independent business where your voice matters.

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

Career Level

- Managerial