



Home Fare Services Ltd.



#JOB-2444803



Home Fare Services , McKee Avenue, Finglas,
Dublin 11, D11 NY90



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



27/04/2026



25/05/2026

How to apply

Application Method :

Not available



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



Restaurant and 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

We are currently recruiting for a Full-time Restaurant and Catering Manager to join our team in our Head Office, McKee Avenue Dublin 11.

Job Title: Restaurant and Catering Manager

Company: Home Fare Services

Location: Head Office Finglas, Dublin 11

Salary: €36,605 per annum

Hours: 39 hours per week (full-time)

About the Role

Home Fare Services Unlimited Company is looking for an experienced and motivated Restaurant and Catering Manager to oversee daily operations and ensure high standards of service, quality, and customer satisfaction.

Job Purpose

The Restaurant and Catering Manager is responsible for overseeing the full operation of the restaurant and catering services, ensuring high standards of service delivery, operational efficiency, and commercial performance. The role involves strategic management, financial oversight, and leadership of teams to meet business objectives and compliance requirements.

Key Accountabilities

Operational Management

Oversee daily restaurant and catering operations, ensuring efficiency, consistency, and high-quality service delivery. Implement operational strategies to improve performance and customer satisfaction.

Customer Experience

Develop and maintain exceptional customer service standards. Handle escalated customer issues and implement improvements based on feedback and service trends.

People Management

Lead, manage, and develop a diverse team, including supervisors and front/back-of-house staff.

Oversee workforce planning, performance management, and employee engagement.

Training and Development

Design and implement structured training programmes to ensure staff competency, compliance, and continuous professional development.

Commercial and Financial Management

Manage budgets, control costs, analyse financial performance, and implement strategies to maximise revenue and profitability.

Compliance and Food Safety

Ensure full compliance with Irish food safety regulations, HACCP standards, and health & safety legislation. Maintain audit-ready standards at all times.

Strategic Planning

Contribute to business planning, menu development, supplier negotiations, and service innovation to enhance competitiveness and growth.

What We Offer

Competitive annual salary of €36,605.

Full-time role with a 39-hour working week.

If you are passionate about hospitality and ready to take the next step in your career, please submit your CV and Cover Letter to hradmin@ksg.ie

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

Career Level

- Professional