



TUSCANY BISTRO (Samata Ltd)



#JOB-2445809



TUSCANY BISTRO, Unit 9, Newtown Ctr,
Newtown, Annacotty, Co. Limerick, V94 Y5D8



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



05/05/2026



02/06/2026

How to apply

Application Method :

Please apply to the vacancy by the following means:

Email : Pat@tuscan.y.ie



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



Restaurant 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

Job Purpose

- The Restaurant Manager will be responsible for supporting the General Manager in the day to day operations of the restaurant and for parties/events.
- This includes staff development and training, and the maintenance of all policies and procedures in the bar/restaurant as and when required.
- High levels of Customer Service at all times to be maintained.

Responsibilities and duties: Restaurant Manager

- Maintain a high level of service for all guests.
- To ensure that all staff are fully trained
- Execute all Standard Operating Procedures (SOP's) and ensure that they are adhered to by all members of staff within your department.
- Attendance and contribution at management meetings.
- Ensure that all duties and assignments are performed and completed in a timely manner.
- Overview on Stock Management
- Ensure that an end of night report is completed to ensure correct recording of all transactions.
- Keep a close eye on staffing for the days business, managing the rotas efficiently & effectively in line with labour budget.
- Ensure that all food being served is to the expected standards.
- Ensure the restaurant and dispense bar are kept to a high level of cleanliness at all times.
- Ensuring the restaurant staffing budget is adhered to when compiling the weekly rota.
- Ensuring that all staff attend work punctually and arrive in the correct uniform.
- Record any accidents that occur, no matter how minor, by using the correct accident reporting procedures.
- Work closely and communicate with the Head Chef/Sous Chef to ensure a smooth operation at all times.
- Ensure all work is carried out in compliance with Health & Safety regulations.
- Dealing with complaints from customers in an efficient and courteous manner.

- Completing a customer complaint form and providing recommendations for future.
- A full awareness of all HR policies and procedures.
- Adhering to HACCP policies at all times
- 5 years experience in a similar position

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

Career Level

- Managerial