



Company Details Confidential



#JOB-2461020



Hungr Hub, Ravens Ct Bus Pk, Sandyford Bus
Pk, Dublin 18, D18 E202



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



31/07/2026



28/08/2026

How to apply

Application Method :

Not available



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



Restaurant and Catering Operational 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 description:

"Dos Burritos" company is looking for an experienced and motivated Restaurant and Catering Operational Manager responsible for the daily operations and ensuring high standards of service, food safety, quality control, customer satisfaction, and coordination between front-of-house and back-of-house operations.

Employment Type: Full-time

Permanent Working Hours: 39 hours per week

Annual Salary: €36,605 per annum

Weekly Salary: €703.94 per week

Hourly Rate: €18.05 per hour

Requirements:

Available to commute between the locations

Good understanding of food safety, HACCP, and health & safety regulations.

Relevant qualification in hospitality, restaurant management, or business management

Strong leadership and team management skills

Experience in stock control, supplier management, budgeting, and restaurant operations.

Minimum 2 years' experience as a Restaurant Manager / Operations Manager or assistant manager

Available to work flexible hours, including weekends and late night evenings.

Ability to work under pressure and manage multiple priorities.

Duties and Responsibilities:

Maintain consistent food quality and operational efficiency.

Ensuring compliance with food safety regulations and hygiene standards.

Managing inventory, ordering supplies, and controlling food costs.

Coordinating meal preparation for accomplishing services under schedule

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

Training staff on cooking techniques, safety protocols, and workflow efficiency

Handling customer complaints, inquiries, and special requests to maintain satisfaction

Managing reservations, catering arrangements, and wait times to optimize customer flow

Training staff in professional behavior, hygiene, and service standards

Act as the public face of the company, ensuring that the ambiance, cleanliness, and overall guest experience meet the establishment's standards

Managing procurement, inventory, logistics, and distribution to ensure smooth operations

What We Offer:

Supportive working environment with opportunities for development.

Paid training & career development

Complimentary meals & uniform

Competitive salary based on experience

Stable, established business

Reporting line:

Reports directly to the Owner / Director

Locations:

Restaurant: Sandyford, Dublin 18, Co. Dublin

Central Kitchen / Storage: Saggart, Co. Dublin

Work Location: In person

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

Career Level

- Experienced [Non-Managerial]