



Company Details Confidential



#JOB-2462354



Camile Thai , Glashule 57A, Glashule Road,
Sandycove, Dublin, A96 D4V9



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



06/08/2026



03/09/2026

How to apply

Application Method :

Not available



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online



Restaurant and Catering Establishment 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 Title: Restaurant and Catering Establishment Manager

Company: Glenn Anthony Hospitality Limited

Location: Camile Thai Glashule 57A Glashule Road Sandycove Co.Dublin A96 D4V9

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

Glenn Anthony Hospitality Limited is currently seeking an experienced and motivated Restaurant and Catering Establishment Manager to oversee the daily operation of our establishment at Camile Thai Glashule 57A Glashule Road Sandycove Co.Dublin A96 D4V9

The successful candidate will be responsible for managing restaurant and catering operations, supervising staff, maintaining high standards of customer service, controlling costs and stock, and ensuring full compliance with food safety, hygiene, licensing, and health and safety requirements.

Key Duties and Responsibilities:

Manage front-of-house and back-of-house activities to ensure efficient service.

Recruit, train, supervise, schedule, and support restaurant and catering staff.

Monitor employee performance and ensure that staff follow company procedures and service standards.

Maintain high standards of customer service and respond professionally to customer queries, feedback, and complaints.

Manage reservations, functions, catering orders, and special events.

Monitor food, beverage, equipment, and other stock levels.

Place orders with suppliers and maintain effective supplier relationships.

Control operational costs, minimise waste, and support the achievement of financial targets.

Monitor sales, expenses, staffing costs, and overall business performance.

Prepare operational reports, staff rotas, stock records, and other administrative documents.

Ensure compliance with food hygiene, HACCP, health and safety, fire safety, employment, and licensing requirements.

Requirements:

Minimum of 2–3 years' relevant experience in restaurant, catering, hospitality, or food-service management.

A relevant qualification in Hospitality Management, Restaurant Management, Catering Management, Business Management, or a related discipline is preferred.

Strong knowledge of restaurant and catering operations, customer-service standards, stock control, and cost management.

Good understanding of food safety, HACCP, hygiene, health and safety, and licensing requirements.

Experience in supervising, training, scheduling, and motivating employees.

Ability to manage both front-of-house and back-of-house operations.

Strong leadership, communication, organisational, and problem-solving skills.

Good administrative, record-keeping, and basic computer skills.

Experience in Indian, Asian, or other fast-paced restaurant operations would be an advantage.

How to Apply

Please email your CV to: ga@camile.ie

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

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 2
- **Minimum Qualification:** Level 8 (incl Higher Diploma & Honours Bachelor Degree)

(Desirable)

- **Ability Skills:** Administration, Communications, Customer Service, Hospitality
- **Competency Skills:** Decision Making, Problem Solving, Teamwork, Time Management