



KC PEACHES (IRELAND) LIMITED



#JOB-2469918



KC PEACHES, 27-29 Nassau Street, Dublin 2,
D02 NP40



No of positions : 1



Paid Position



39 hours per week



40000.00 Euro Annually



14/09/2026



12/10/2026

How to apply

Application Method :

Not available



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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

We are seeking an experienced and motivated Restaurant Manager to oversee the day-to-day operation of our restaurant and ensure high standards of service, food quality and operational performance.

Key Responsibilities

The Restaurant Manager will be responsible for the overall management and smooth operation of the restaurant, including:

- Managing the day-to-day operation of the restaurant and ensuring efficient service.
- Planning, organising and coordinating restaurant activities and staff.
- Supervising, directing and motivating restaurant employees.
- Preparing staff rotas and allocating duties according to business requirements.
- Training and supporting staff to maintain company service and operational standards.
- Monitoring staff performance and addressing operational issues when required.
- Ensuring consistently high standards of customer service.
- Handling customer enquiries, feedback and complaints professionally.
- Coordinating effectively with kitchen staff to ensure smooth and timely service.
- Monitoring food and beverage quality and presentation.
- Managing stock levels, ordering requirements and stock rotation.
- Monitoring waste and implementing measures to minimise unnecessary costs.
- Ensuring compliance with food safety, health and safety and other relevant hospitality regulations.
- Monitoring daily sales and cash-handling procedures.
- Assisting with the management of labour costs and other operational expenses.
- Supporting recruitment, induction and training of restaurant employees.
- Ensuring the restaurant is clean, organised and maintained to the required standards.
- Implementing company policies, procedures and operational standards.

- Assisting senior management with achieving operational, sales and profitability targets.
- Supporting the organisation and delivery of events and other catering activities when required.
- Dealing with operational problems and making appropriate decisions to maintain efficient service.
- Maintaining appropriate records and completing administrative duties related to restaurant operations.

****Essential Requirements****

- Minimum 5 years' relevant experience in restaurant, café, catering or hospitality management.
- Previous experience supervising and coordinating hospitality staff.
- Strong knowledge of restaurant operations and service standards.
- Good knowledge of food safety and health and safety requirements.
- Strong leadership and team-management skills.
- Excellent communication and interpersonal skills.
- Strong organisational and time-management abilities.
- Ability to work effectively in a busy and fast-paced hospitality environment.
- Good commercial awareness, including an understanding of stock, labour and operational costs.
- Strong problem-solving and decision-making skills.
- Good computer and administrative skills.

Remuneration is €40k per year, with 39 hours of work per week.

Location of employment: 27-29 Nassau St, Dublin 2, D02 NP40

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

Career Level

- Managerial