



Company Details Confidential



#JOB-2475194



4A Bridge Street, Killeglad, Ashbourne, Co.

Meath, A84 E177



No of positions : 1



Paid Position



39 hours per week



36605.00 Euro Annually



15/10/2026



12/11/2026

How to apply

Application Method :

Not available



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Restaurant Operations 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 Operations Manager

Company: Spice Delight Limited T/A Golden Fork

Location: 4A Bridge Street, Killeglad, Ashbourne, Co. Meath, Ireland, A84 E177

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

Job Overview

Spice Delight Limited T/A Golden Fork is seeking an experienced, organised, and motivated Restaurant Operations Manager to oversee and coordinate the daily operations of our restaurant at 4A Bridge Street, Killeglad, Ashbourne, Co. Meath.

The successful candidate will be responsible for ensuring the smooth and efficient running of the restaurant, maintaining high standards of customer service, supervising and developing staff, managing inventory and supplier relationships, monitoring financial performance, and ensuring compliance with relevant food safety, hygiene, health and safety, and employment regulations.

The Restaurant Operations Manager will play a key role in improving operational efficiency, controlling costs, enhancing the customer experience, and supporting the long-term growth and profitability of the business.

Key Duties and Responsibilities

Oversee and coordinate the day-to-day operations of the restaurant to ensure efficient service

delivery and smooth business operations.

Supervise, lead, train, and motivate restaurant staff to maintain high standards of performance, professionalism, and customer service.

Prepare staff schedules and rotas, allocate responsibilities, and ensure appropriate staffing levels during operating hours.

Monitor employee performance, provide guidance and feedback, and support staff development and training.

Ensure a high standard of customer service and professionally manage customer enquiries, feedback, complaints, and service-related issues.

Coordinate front-of-house and kitchen operations to ensure timely service, consistent food quality, appropriate presentation, and customer satisfaction.

Manage stock levels, inventory records, supplier orders, deliveries, and purchasing activities to ensure the availability of necessary supplies.

Requirements and Qualifications

Minimum 1 year of relevant experience in restaurant operations, hospitality management, catering management, or a similar supervisory or managerial role.

A qualification in hospitality management, restaurant management, business management, or a related discipline is desirable.

Demonstrated ability to manage restaurant operations and coordinate multiple business activities effectively.

Strong leadership, staff supervision, team-building, and decision-making skills.

Excellent customer service, interpersonal, and communication abilities.

Good knowledge of food safety, hygiene standards, and workplace health and safety requirements.

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

Career Level

- Managerial

Candidate Requirements

(Essential)

- **Minimum Experienced Required (Years):** 1
- **Minimum Qualification:** Level 8 (incl Higher Diploma & Honours Bachelor Degree)

(Desirable)

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