Company Details Confidential

#JOB-2476353

CAMILE, 57A Glasthule Road, Sandycove, Co. Dublin, A96 D4V9

No of positions : 2

Paid Position

39 hours per week

36605.00 Euro Annually

22/10/2026

19/11/2026

How to apply

Application Method :

Not available

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

Operations Manager – Glenn Anthony Hospitality Limited

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

Company: Glenn Anthony Hospitality Limited

Location: Camile Thai Glasthule, 57A Glasthule 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

Job Description

Glenn Anthony Hospitality Limited is seeking an experienced and motivated Operations Manager to oversee and coordinate the daily operations of our restaurant at Camile Thai Glasthule, 57A Glasthule Road, Sandycove, Co. Dublin.

The successful candidate will be responsible for ensuring operational efficiency, managing staff and resources, controlling costs, maintaining service standards, and supporting the overall performance and profitability of the business.

Key Duties and Responsibilities

- Oversee and coordinate daily restaurant operations to ensure efficient service delivery.
- Supervise staff, coordinate work schedules, and ensure compliance with company procedures and performance standards.
- Manage stock control, purchasing, supplier relationships, and inventory levels.
- Monitor sales, operating expenses, labour costs, and food wastage to support cost control and profitability.

- Maintain customer service standards and implement improvements to enhance customer satisfaction.

- Develop and implement operational procedures to improve productivity and efficiency.

- Monitor business performance and prepare operational reports for management.

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

- Coordinate the maintenance of restaurant premises, kitchen equipment, furniture, and other operational facilities.

- Support recruitment, staff training, performance reviews, and the development of employees to maintain an effective workforce.

Requirements

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

- A qualification in Hospitality Management, Operations Management, Business Management, or a related discipline is preferred.

- Strong knowledge of restaurant operations, staff supervision, stock control, and cost management.

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

- Ability to monitor operational performance, manage resources, and maintain compliance with relevant regulations.

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

- Ability to manage and coordinate front-of-house and back-of-house operations effectively.

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 7 (incl Diploma & Ordinary Bachelor Degree)

(Desirable)

- **Ability Skills:** Administration, Communications, Customer Service, Hospitality
- **Compentency Skills:** Priority Planning, Problem Solving, Teamwork, Time Management