

Job Description **Senior Restaurant Manager**

We are excited to be recruiting an experienced senior restaurant manager to our award winning contemporary Italian Restaurant Group. The ideal candidate will have a positive personality and who can build an instant rapport with our customers, leading the team to deliver exceptional results.

You will be responsible for the day-to-day management of the restaurant, including providing staff motivation and ensuring complete customer satisfaction.

It is important that you have attention to detail and are an expert in delivering to the highest standards in all areas of the operation together with a passion for Italian cuisine.

The ideal Manager is required to have the following attributes:

- Experience of being a business leader with a passion and focus on driving success and growth within the business.
- The ability and confidence to lead a team in a calm and inspirational manner.
- Strong and effective communication skills
- Good organisational, planning and prioritising skills.
- Thorough knowledge of food hygiene, health and safety and licensing legislation.
- Back of house skills including staff management, cost controlling, financials.
- Current experience as a Floor Manager in an environment where quality is essential, take responsibility for the business performance of the restaurant.
- Prepare reports at the end of the shift/week, including staff control, food control and sales.
- Create and execute plans for department sales, profit and staff development.
- Agree budgets with senior management.
- Coordinate the operation of the restaurant during scheduled shifts.
- Respond to customer queries and complaints.
- Check stock levels, order supplies and prepare cash drawers and petty cash.
- Achieve GP set by the senior management team.
- Ensure the structure of the restaurant is to the benefit of the business (the right people for the right job).

Essential

- A minimum of 3 years' experience.
- Manage the day to day running of the restaurant.
- Ensure opening and closing procedures are adhered to.
- Mise en place – correct preparation and layout of the tables.
- Comply with all food and hygiene procedures and health and safety regulations.
- All training of staff (new and existing).

Job Description **Senior Restaurant Manager continued ...**

Continually

- Motivate the staff and yourself to create a welcoming atmosphere in the restaurant.

Benefits include:

- 28 days paid holiday per year
- A friendly and supportive team
- Training available
- Opportunity for development
- Shared tips
- Free meal whilst working a shift
- Pension scheme
- 20% discount on food for you and 3 friends
- Incentive scheme
- Day off for your birthday

Salary: £25,000 - £30,000 plus bonus, dependant on experience

**If you are interested in being part of our successful team
please apply, we would love to hear from you. Please email your application to: info@bollicini.co.uk.**