Description

Antica Toscana is seeking a dynamic and experienced Restaurant Manager to lead and oversee the restaurant's daily operations. The ideal candidate will be a dedicated leader, responsible for ensuring exceptional guest experiences, managing the restaurant's performance, and fostering a positive and efficient work environment.

Responsibilities:

Operational Leadership: Oversee and manage all aspects of the restaurant's daily operations, including service, staff supervision, and customer satisfaction.

Staff Management: Recruit, train, and manage front-of-house staff, ensuring high standards of service, professionalism, and guest interaction.

Customer Service: Guarantee exceptional customer service, address customer inquiries, complaints, and feedback to ensure a positive guest experience.

Financial Management: Manage budgets, control costs, and optimize profitability by implementing efficient operational strategies.

Inventory and Supplies: Supervise inventory levels, ordering, and stock control to meet demand while minimising waste.

Health and Safety Compliance: Ensure compliance with health and safety regulations and maintain a clean and safe restaurant environment for both staff and customers.

Collaboration: Work closely with the kitchen team, suppliers, and other departments to ensure seamless operations and a cohesive customer experience.

Reporting: Generate reports on sales, performance, and key metrics, providing insights and recommendations for improvement.

Online Presence: Work closely with our social media management agent to help increase brand awareness, improve our online presence, and encourage customers to engage with us online.

Requirements:

- Proven experience as a Restaurant Manager or similar role.
- Strong leadership and interpersonal skills, with the ability to manage and motivate a diverse team.
- Exceptional customer service and communication abilities.
- Understanding of health and safety regulations and industry standards.
- Ability to multitask and work under pressure in a fast-paced environment.

• Experience in Italian restaurants is a bonus

Benefits:

- Staff Food
- On-site parking
- Competitive salary
- Flexible working hours
- Annual leave
- Staff nights out

Schedule:

- Monday to Friday
- Overtime Rarily
- Weekend availability A must
- Evening Shifts

Experience:

• Hospitality management: 3-5 years (preferred)

Language:

• English (required)

Job Type: Full-time, Permanent

Salary: DOE