

Job description

Location: Leeds LS1 – West Yorkshire

Job Title: Restaurant Manager

Salary: From £37,000 (based on 50 hours per week inc tronc payments)

Bibis Italianissimo is a highly successful, well renowned restaurant and cocktail bar with a reputation for exceptional food, service and live music events. This is an exciting opportunity for an experienced Restaurant Manager to head up our busy restaurant team. The successful candidate must have a **minimum of 3 years extensive Management experience** gained in a high quality hotel or restaurant.

As the Restaurant Manager you will be responsible for managing the daily operations of the restaurant, including the selection, development and performance management of employees. In addition you will ensure all standards are maintained and that all financial budgets are met whilst maintaining exceptional customer service and ensuring we consistently exceed customer expectations.

Responsibilities include:

- Oversee and manage all areas of the restaurant and make final decisions on matters of importance.
- Lead and manage all Restaurant staff on a daily basis, communicating targets and taking responsibility for maintaining the highest standards of quality.
- Ensure an exceptional level of customer service is offered to every customer. Monitor and evaluate customer service, food and beverage, initiating improvements where needed.
- Build ongoing relationships with customers.
- Conduct briefings and training sessions to ensure that all staff have strong product knowledge and are able to up sell and deliver service to the high standards we require.
- Maintain safe, secure and healthy facility environment by establishing, following and enforcing sanitation standards and procedures.

- Ensure compliance with licensing, health and safety legislations and guidelines.
- Maintain professional restaurant image, including restaurant cleanliness, uniform standards and appearance standards.
- To act as a key holder for the building and to be on call in the event of an alarm activation within the building.
- Provide direction to employees regarding operational and procedural issues.
- Develop employees by providing ongoing feedback, establishing performance expectations and by conducting performance reviews.
- Maintain an accurate plan of the restaurant and bar staffing needs. Prepare rotas and ensure the restaurant and bar are staffed correctly for all shifts.
- To put forward new ideas for service and products to maintain a competitive and leading edge
- Maintain a favourable working relationship with all company employees to promote a cooperative and harmonious working climate which will be conducive to maximum staff morale, productivity, efficiency and effectiveness.

Essential Key Skills

- Outstanding customer service, personal presentation & professionalism
- A natural leader with the ability to to inspire and motive a team
- Must be able to handle the pressures of simultaneously coordinating a wide range of activities and recommend appropriate solutions to restaurant problems
- Exceptional attention to detail
- Pleasant, polite manner and a neat and clean appearance
- Highly organised with the ability to multi-task and prioritise efficiently
- Excellent interpersonal skills for diplomatically handling staff and customers
- A flexible hands-on approach to work

Benefits

Working with a brilliant, hard-working team in a long standing successful family business

Free Parking

Free food when on shift

Company car (once successfully completing your probation period)