

Recruiting Now: Restaurant & Bar Manager

Our client is a luxury hotel and they are seeking a Restaurant and Bar Assistant Manager to join their team. The ideal candidate will oversee the running of the front of house operations (Bar, Brasserie & Room service), managing service, being the link between the kitchen and the FOH team, ordering, payroll, rotas and staff training as well as full financial accountability for the running of the restaurant.

Location: Camberley, Surrey

Salary: £30,000- £35,000 Per Annum

Position: Full Time, Permanent

Apply Today, Send your CV to:

gfuoco@searchrecruitment.jobs



Role Responsibility

- Supervises the functioning of the Restaurant, Room service and Bar employees, facilities, sales and costs to ensure maximum departmental profit is achieved.
- Co-ordinates and supervises the preparation, presentation and service of food products to ensure the highest quality at all times.
- To welcome all guests in a friendly manner.
- To frequently check on guest satisfaction and communicate all feedback to your line manager.
- To provide services that goes 'Above & Beyond' for the guest's satisfaction and retention.
- To have full knowledge of the menus and products we offer our guests.
- Keeps aware of trends, systems, practices and equipment in Food and Beverage preparation and service in the hotel and restaurant field through trade literature and actual visits.

The Ideal Candidate

- Relevant degree in business studies, hospitality management would be preferable
- Minimum 2 years experience as either a Restaurant Manager or Bar Manager or Assistant Manager ready to step up
- Proven and stable track record working in reputable restaurants or luxury hotels.
- Excellent customer service skills
- Commercial awareness
- Good interpersonal skills
- Communication skills
- Problem-solving skills
- Organisational skills

Package Description

- Key Uniform Items
- Complimentary meals whilst on duty (hours permitting)
- Complimentary car parking