

POSITION: Restaurant Manager (Modern Nigerian/African Delicacies)

LOCATION: CHATHAM KENT, ENGLAND

JOB TYPE: PERMANENT, FULL TIME

INDUSTRY TYPE: HOSPITALITY INDUSTRY

JOB REF: TAGAL002

SALARY: £38,700

Nigeria Restaurant Manager

Job Description

We are actively searching for a dynamic restaurant manager to oversee all aspects of our establishment. In this pivotal role, you will play a key part in ensuring the delivery of an exceptional menu and motivating our staff to provide outstanding customer service.

As the restaurant manager, your duties encompass the efficient operation of the restaurant, maintaining high standards in production, productivity, quality, and customer service. Additionally, you will be tasked with safeguarding the restaurant's revenue, profitability, and quality objectives.

The ideal candidate should possess managerial proficiency and experience in front and back-of-the-house operations. Your responsibilities will extend to overseeing the dining room, engaging with customers, and managing seating capacity. Strong back-office management skills are imperative, as you will be responsible for hiring qualified cooks and waitstaff, establishing work schedules, supervising food preparation, and ensuring compliance with health and safety regulations.

Exhibiting leadership through example, especially during busy periods in our fast-paced environment, is crucial. Your role demands ensuring the restaurant's smooth, effective, and efficient operation.

Responsibilities

- Assume full responsibility for overseeing all aspects of the restaurant's operations, ensuring a seamless and cohesive environment.
- Play a key role in guaranteeing the delivery of an exceptional menu, and maintaining high standards in production, quality, and presentation.
- Motivate and inspire staff to deliver outstanding customer service, fostering a positive and collaborative work culture.
- Safeguard the restaurant's revenue and profitability by implementing effective financial management strategies.
- Uphold high standards in food production, presentation, and overall service quality to meet and exceed customer expectations.

- Oversee the dining room, engaging with customers, and managing seating capacity to optimize the overall dining experience.
- Utilize strong back-office management skills to hire, train, and supervise qualified cooks and waitstaff.
- Establish and manage work schedules to ensure optimal staffing levels.
- Supervise food preparation processes, ensuring adherence to quality standards and health and safety regulations.
- Exhibit strong leadership, particularly during busy periods, leading by example in a fast-paced environment.
- Proactively address challenges and resolve issues to ensure the smooth and effective operation of the restaurant.
- Ensure strict compliance with health and safety regulations, maintaining a safe and hygienic working environment.
- Engage with customers, addressing feedback, and contributing to a positive and welcoming atmosphere.
- Actively seek opportunities for improvement and innovation in restaurant operations.

Requirement

- Proven experience in restaurant management.
- Proficiency in both front and back-of-the-house operations.
- Strong financial acumen and budget management skills.
- Exceptional leadership and interpersonal skills.
- Customer-focused mindset with effective engagement abilities.
- Back-office management expertise, including hiring and scheduling.
- Knowledge of health and safety regulations.
- Demonstrated ability to lead by example in a fast-paced environment.

If you are a results-driven and experienced Restaurant Manager seeking a challenging and rewarding opportunity, we invite you to apply and contribute to the success of our dynamic team.

Candidates are advised to apply by sending emails to thearenalounge@chef.net