



VACANCY

RESTAURANT MANAGER

Sandy Lane Hotel, an AAA Five Diamond, Forbes Five Star exclusive resort and a member of Leading Hotels of the World, is seeking to recruit a Restaurant Manager for the Food and Beverage department.

The Role

The Restaurant Manager reports to the Director of Food and Beverage Manager and will be responsible for achieving the optimum level of guest satisfaction and departmental profitability in an atmosphere of high employee morale.

Key duties and responsibilities:

- Ensure the efficient & effective management of the Restaurant
- Ensures compliance with all Game Plan Standards and adherence to five diamond standards.
- Ensure all five diamond & LQA standards are consistently met
- Prepares annual budget (inclusive of labour) for the Assistant Director and/or the Director of Food & Beverage approval
- Ensures that labour costs, beverage cost and other expenses are in line with budgeted target
- Ensures that sanitation standards are maintained and the proper use of all equipment
- Develops an aggressive sales strategy to ensure that budgeted sales targets are met
- Develops an active “Meet & Greet” programme for all Guests, entering the assigned Restaurant
- Promotes and encourages responsible alcohol service through training sessions
- Assists with ensuring the safety rules and regulations are adhered in the department
- Conducts monthly OS & E inventory and attends monthly Profit & Loss review meetings.
- Ensures weekly maintenance reports are completed and forwarded to Engineering Management
- Ensures weekly outlet walkabouts are done for follow up
- Ensures that weekly roster is posted at least 48 hours prior to the start of the work week
- Checks all champions for cleanliness, appearance and proper uniform.
- Conducts pre - shift briefing and after shift de- briefings
- Checks all stations before, during and after shift to ensure compliance with Standard Operating Procedures
- Ensures adequate staffing for each area and that payroll is submitted for all champions on a weekly basis
- Ensures that weekly training is conducted and weekly training reports are submitted to the Assistant Director/Director of Food & Beverage
- Assists in other Food & Beverage outlets when necessary
- Perform miscellaneous duties and responsibilities as assigned by Food & Beverage Manager
- Conduct monthly meeting with the restaurant team



Our ideal candidate must possess:

- A recognized qualification in Hotel and Food & Beverage Management
- At least five years' experience in managing Restaurant Operations, consistently delivering high service levels
- Strong leadership, organizational and people management skills
- Must be financially astute with regards to management and control of departmental budgets and expenses
- Detailed wine knowledge and training will be an asset
- The ability to function efficiently in a high pressured and fast paced environment.
- Excellent communication, interpersonal and computer skills
- Excellent organizational and time management skills.

It is a requirement that the candidate must have a flexible working style as long hours are required from time to time. The successful candidate must be responsive to the 24 hour operational requirements of the business on a needs basis.

To apply please log on to sandyLane.com/careers to complete an application form and submit a résumé on or before **January 25th, 2023**.