

Restaurant Manager (Male)



- **Vacancy for:** 1
- **Posted on:** Oct. 13, 2017
- **Deadline:** Oct. 23, 2017, 11:55 p.m.

Basic Job Information

Job Category	:	Hospitality
Job Level	:	Top Level
Employment Type	:	Full Time
Job Location	:	Kathmandu
Offered Salary	:	Negotiable

Job Specification

Education Level	:	Bachelor
Experience Required	:	More than or equals to 6 years

Other Specification

- Graduate and Masters in Hospitality will be preferred
- Need candidates with Excellent Communication skills with extremely pleasing personality
- Applicants must have hands-on experience with computers, MS Office Package
- Minimum 6 years of working experience is required as Restaurant Manager
- Should have an excellent Negotiating and communication skills

Key Skills for Restaurant Managers

- Excellent customer service skills
- Excellent leadership Skills
- Commercial awareness
- Flexibility
- Good interpersonal skills
- Teamwork skills

Job Description

Restaurant managers are responsible for overseeing the efficient running and profitability of restaurants and for managing their employees.

Specific duties and the amount of customer/staff contact vary according to the size of employer: managers in larger organizations may be mostly office-based, whereas managers of smaller establishments often have frequent contact with both customers and employees.

Job Responsibilities + Tasks

As a restaurant manager you'll need to:

- Take responsibility for the business performance of the restaurant;
- Analyze and plan restaurant sales levels and profitability;
- Organize marketing activities, such as promotional events and discount schemes;
- Prepare reports at the end of the shift/week, including staff control, food control and sales;
- Create and execute plans for department sales, profit and staff development;
- Set budgets or agree on them with senior management;
- Plan and coordinate menus;
- Coordinate the operation of the restaurant during scheduled shifts;
- Recruit, train, manage and motivate staff;
- Respond to customer queries and complaints;
- Meet and greet customers, organize table reservations and offer advice about menu and wine choices;
- Maintain high standards of quality control, hygiene, and health and safety;
- Check stock levels, order supplies and prepare cash drawers and petty cash.

What To Expect:

- The work is generally indoors in a warm, but sometimes cramped, environment. Many restaurant managers divide their time between the front-of-house area, the office and the kitchen
- The range and level of responsibility depends on the type of restaurant/restaurant chain you work for
- Dress codes vary and range from formal wear to a company uniform.
- Responding to customer complaints, overseeing many activities at once and dealing with a fast pace of work means it is a varied and possibly stressful role
- Managers may be requested to cover at other restaurants. This demands mobility, flexibility and a willingness to travel

TO APPLY:

Interested and eligible candidates are requested to send their updated resume at iiohmanagement@gmail.com

OR,
