



Four Frogs Crêperie Restaurant Manager Job Description:

We are seeking a passionate Restaurant Manager to join our team and help create an exceptional dining experience for our guests. As Restaurant Manager, you will be responsible for overseeing all aspects of restaurant operations, ensuring high-quality service, and fostering a positive and nurturing work environment for our staff.

Responsibilities:

1. Provide exceptional customer service: Ensure guests receive a warm welcome, prompt attention, and personalised service throughout their dining experience.
2. Manage restaurant operations: Oversee day-to-day activities, including staff scheduling, inventory management, and quality control to ensure smooth and efficient operations.
3. Lead and motivate the team: Foster a positive and supportive work environment, inspiring staff to deliver outstanding service and exceed guest expectations.
4. Staff training and development: Train, mentor, and empower team members to enhance their skills, knowledge, and professionalism.
5. Maintain high standards: Uphold cleanliness, hygiene, and safety standards in compliance with health regulations and company policies.
6. Build guest relationships: Interact with guests, address their concerns, and solicit feedback to continually improve the dining experience.
7. Financial management: Monitor and control costs, including food and beverage inventory, labor expenses, and other operational expenses.
8. Collaborate with the kitchen: Work closely with the culinary team to ensure smooth coordination between the front and back of the house.
9. Stay updated with industry trends: Keep abreast of the latest trends, innovations, and best practices in the restaurant industry to enhance the overall guest experience.



Requirements:

1. Previous restaurant management experience: Proven track record in managing a restaurant or food establishment, demonstrating exceptional leadership skills.
2. Passion for hospitality: Genuine care for guests, employees, and the overall dining experience, with a commitment to providing exceptional service.
3. Strong communication skills: Ability to effectively communicate with guests, staff, and suppliers, fostering positive relationships and resolving conflicts.
4. Leadership and team-building abilities: Proven experience in leading, motivating, and developing a diverse team.
5. Organizational and problem-solving skills: Efficiently manage resources, handle multiple tasks simultaneously, and resolve operational challenges.
6. Flexibility and adaptability: Ability to work in a fast-paced environment, adjusting priorities as needed to meet business demands.
7. Knowledge of industry regulations: Familiarity with health and safety regulations, food handling standards, and licensing requirements.
8. Availability: Willingness to work evenings, weekends, and holidays, as required in the restaurant industry.

We offer competitive compensation, a supportive work environment, and opportunities for growth and advancement. If you have a genuine passion for hospitality and believe in creating memorable experiences for guests, we would love to hear from you.

To apply, please submit your resume, cover letter, and any relevant certifications or references. We thank all applicants for their interest; however, only those selected for an interview will be contacted.

Please send your resume

to: tdavid@fourfrogs.com.au <https://www.fourfrogs.com.au/career-at-four-frogs-creperie/>