



Assistant Manager

You are not just a manager you are a leader with a goal to grow! You know what it takes to run a restaurant and you are not afraid to jump in and help the team when they get in the weeds. Their success is your success.

What you'll do

You make it happen, like the conductor of an orchestra, you harmonize the FOH with the BOH to create exceptional guest experiences.

- You know the business; You have a general knowledge of labor laws, health codes, safe food handling and sanitation, and responsible alcohol service.
- You always ensure company policy and procedures are followed.
- You enforce sanitary practices for food handling, general cleanliness, and maintenance of kitchen and dining areas.
- You maintain a professional restaurant image, including cleanliness, proper uniforms, and appearance standards. You always act as a role model to others.
- You place orders with distributors, and maintain an adequate supply of product inventory.
- You assist with preparing schedules to ensure the restaurant is staffed to meet guest needs at all times.
- You can handle the pressures of simultaneously coordinating a wide range of activities and recommend appropriate solutions to restaurant problems.
- You have a lot of face time with guests and take the lead in resolving issues.
- Handle FOH staff including hiring, training, scheduling and terminating.

What we need from you

You have prior FOH restaurant management experience working in a fast-paced environment, and have excellent interpersonal skills. You have administrative skills and understand how to read a P&L and manage food and labor costs. You have better than average computer skills. You have, or are willing to obtain, a ServeSafe (Food Handlers) Certification. You like leading a team toward common goals and you are always courteous and friendly to others. You also don't mind working weekends and holidays.

Physical Requirements

- You're comfortable standing for long periods of time.
- You can walk briskly for short periods of time throughout your shift.
- You can reach, bend and stoop and lift and carry for short distances up to 50lbs on a regular, consistent basis.
- You are able to work in an environment that has extreme heat (grill/oven) and extreme cold (freezer).
- You can comfortably walk up and down stairs, at times carrying boxes or other goods.
- You are comfortable loading and unloading goods from delivery vehicles.

FLSA Classification

Non-exempt

Supervision

This position oversees the FOH employees including servers, host/hostess and busser.