**Why join our team?**

*Add a brief overview of why applicants should choose to join your team, such as the culture, benefits, perks, incentives (e.g., special bonuses, the “Innsiders program,” etc.), company discounts, flexible schedules, access to training and education, opportunities for career growth and advancement, etc. at your hotel.*

**Our job opportunity:**

* Position: Restaurant Manager
* Hotel name: *enter hotel name here*
* Address: *enter hotel address here*
* Hours: *enter hours*

**What you get to do in this role:**

*Modify the below standard language as needed and add unique, customized language to market your role in ways that will get applicants’ attention.*

Manages the business performance of the restaurant, while maintaining high standards of food, service, and health and safety. Responsible for all aspects of the restaurant, including scheduling, ordering supplies, payroll management, reservations, and special requests.

* Manages the restaurant ensuring the highest quality dining experience and superior customer satisfaction.
* Empowers staff to ensure all guest service issues are resolved prior to guest leaving the restaurant.
* Purchases food and supplies from authorized vendors to meet menu requirements. Anticipates supplies and materials needed on a daily basis.
* Implements new ideas in food concepts, new menu items, and food presentations.
* Maintains high standards of quality control, hygiene, and health and safety.
* Hires, supervises, and disciplines staff.
* Prepares staff schedules, allowing for appropriate service while controlling labor costs and overtime.
* Develops team members through appropriate training, coaching, and mentoring to ensure strong operational performance. Motivates team members and promotes empowerment.
* Works with the General Manager to coordinate catering functions.
* Leads with a positive attitude, enthusiasm, and a commitment to excellence.
* Performs other duties as assigned.

**What candidate traits are needed to be successful in this role?**

*Modify the below standard language as needed and add unique, customized language to market your role in ways that will get applicants’ attention.*

* Degree or certificate in Food Service, Nutrition, Culinary Arts or Hotel/Restaurant Management preferred, or equivalent combination of education and experience
* Minimum of two years food and beverage experience, preferably in the hotel industry. Minimum of one year of experience in a supervisory role in a restaurant setting preferred.
* Must have current food handling licenses/permits and maintain such licenses/permits.
* Knowledge of food and beverage service standards.
* Excellent organization and communication skills and ability to perform a wide variety of tasks during busy, sometimes stressful times.
* Ability to work a flexible schedule, including weekends and holidays.

**Equal Employment Opportunity**

Our hotel maintains a policy of equal employment opportunity for all employees and qualified applicants for employment without regard race, color, religion, religious creed, national origin, ancestry, alienage or citizenship status, age, disability, gender, gender identity or expression, sex, sexual orientation, pregnancy status, genetic information, uniformed service or veteran status, marital status or any other characteristic protected by applicable federal, state, provincial, or local laws.