

Iggy's Boardwalk Lobster & Clam Bar-Restaurant Manager Job Ad

Restaurant Manager Job Description:

Iggy's Boardwalk Lobster & Clam Bar is looking for a full-service restaurant manager who has a great personality, is highly-energetic, dependable, and has both great people skills and leadership skills.

Restaurant Manager Job Duties:

- Must be able to work a flexible schedule including opening, closing, weekends and holidays.
- Must have a complete understanding and knowledge of the front-of-the-house (host, servers, bussers, bartenders).
- Coordinate & plan restaurant staff schedules.
- Flexibility in dealing with staff changes and being short handed. Work well under pressure.
- Promote a positive working environment and lead by example as restaurant manager.
- Successfully promote and publicize the brand.
- Monitor & control costs and cut waste.
- Track compliance with sanitation and safety rules and regulations.
- Excel at customer service. Seeks, listens and responds to customer feedback.

Restaurant Manager Skills and Qualifications:

- Experience as a full-service restaurant manager.
- Planning & organizations skills.
- Strong leadership, motivational, and people skills.
- Enforce sanitation standards and procedures.
- Ability to multi-task.
- Communicate with owner and other management to ensure effective running of the business & customer satisfaction.
- A positive and ambitious mind set.
- Self-motivation and a passion for hospitality.
- Beverages/wine, staff training, profit margins and operating costs.
- Food Safety Certification.
- TIPS Certification.

