

BAR/RESTAURANT MANAGER Job Responsibilities:

- Provide a pleasant bar & dining experience for all customers.
- Staff related - training, bar & front of house staff. Assisting with recruitment, creating & managing rota's, planning & monitoring staff requirements, enforcing policies and procedures as required in staff handbook & leading on customer service standards.
- Achieving bar/ restaurant operational objectives by contributing information and recommendations to business plans, implementing plan, resolving problems, completing audits, identifying trends, determining improvements and implementing change.
- Meets restaurant/bar financial objectives by forecasting requirements, contributing towards budget setting, analysing changes, and initiating corrective actions.
- Managing bar & food supplies by consulting with chef/s, estimating costs and profits, and adjusting menus & bar prices accordingly.
- Controls costs by minimizing waste; and ensuring high quality of preparation.
- Avoid legal challenges by conforming to the regulations of the alcoholic beverage commission. The job holder should have a Personal Licence.
- Publicises the bar/restaurant by contributing towards designing and placing advertisements, encourage bookings by creating events & working with other local businesses where necessary.
- Maintains a safe, secure, and healthy environment by following, and enforcing sanitation standards and procedures; complying with legal regulations; developing and implementing plans; maintaining security systems and maintaining a clean & tidy appearance both inside & outside the premises.
- Maintains ambiance by controlling lighting, background music, linen service, glassware, dinnerware, and utensil quality and placement and monitoring food presentation and service.
- Updates job knowledge by participating in educational opportunities, reading professional publications, maintaining personal networks, and participating in professional organisations.
- Enhances the Country Inn reputation by accepting ownership for accomplishing new and different requests; responding to customer feedback and exploring opportunities to add value to job the business.
- Attend Board Meetings as a when required. Represent the staff to the board of Lochranza Country Inn.
- Managing 'tipping' system, ensuring fair distribution.

Work Hours & Benefits – Average 40 hrs per week. Total hours of 40 will be averaged through the season. Salary £35,000 pa 24th March to 6th of October with a possible extension.

Bar/Restaurant Manager Skills and Qualifications:

- Customer service
- People management, fostering teamwork, and giving feedback
- Planning
- Developing budgets
- Self-motivated
- High energy Level
- Multi-tasking
- Resolving conflict
- Verbal communication