



One of the Northwest Suburb's most iconic fine dining restaurants is looking to add to their management team. We are currently seeking a qualified individual with at least 8+ years experience in the restaurant / hospitality industry to run Front-End Operations as their own business.

Manager Job Responsibilities:

Accomplishes Front-of-the-House department objectives by managing staff; planning and evaluating FOH activities.

Manager Job Duties:

- Maintains staff par levels by recruiting, selecting, orienting, and training employees; maintaining a safe, secure, and legal work environment; developing personal growth opportunities.
- Accomplishes staff results by communicating job expectations; planning, monitoring, and appraising job results; coaching, counseling, and disciplining employees; developing, coordinating, and enforcing systems, policies, procedures, and productivity standards.
- Executes strategic goals by gathering pertinent business, service, and operations information; identifying and evaluating trends and options; choosing a course of action; defining objectives; evaluating outcomes.
- Maintains quality of service by implementing quality and customer service standards; analyzing and resolving quality and customer service problems; identifying trends; recommending system improvements.
- Maintains professional and technical knowledge by reviewing professional publications; establishing personal networks; benchmarking state-of-the-art practices.
- Contributes to team effort by accomplishing related results as needed.

Manager Skills and Qualifications:

Performance Management, Project Management, Coaching, Supervision, Quality Management, Results Driven, Developing Standards, Foster Teamwork, Handles Pressure, Giving Feedback

GENERAL RULES Must be willing and able to do the following:

- Get along with others and be a team player.
- Follow & Implement all uniform and appearance guidelines as befitting the image of the restaurant for the duration of the shift
- Available to work all holidays (Will have some holidays off)
- Refrain from smoking for the duration of the shift.
- Arrive to work on time and in ready to work condition.
- Follow all rules, policies, procedures and conditions of employment outlined in the Employee Handbook.
- May not work under the influence of alcohol or any illegal drugs.
- May not resort to any type of violence, discriminatory or harassing behavior.
- Must successfully pass a drug and alcohol test within 90 days of hire date

We Offer:

- Competitive pay
- Semi-Annual bonus program
- Restaurant discounts
- Nonsmoking working environment
- Training, development & advancement opportunities
- Paid time off including holiday, vacation, sick days, parental leave and more