

Dal 1955. Londra

# Spaghetti House

**Position:** Assistant Restaurant Manager  
**Employment type:** Full time  
**Location:** London, United Kingdom  
**Department:** Management, Front of the House  
**Schedule:** Monday to Sunday

We're an Italian family business, with 10 central London restaurants. Our aim is to warmly remind people why they fell in love with Italian food & culture.

Now our family is growing. We are looking for wholehearted and welcoming people to join our teams.

## As Assistant Manager you will:

- Support the General Manager with all aspects of the day to day running of the restaurant.
- Be part of the restaurant team take orders and serve guests as and when required.
- Identify areas for growth and commercial opportunities
- Ensure compliance with the law and best practice concerning food hygiene, health and safety, manual handling, etc.
- Support a culture of training and development within the Restaurant, identifying training needs and ensuring that the team attends training when required.
- Liaise with the senior team to ensure the effective resolution of any grievance, disciplinary and other employee relations situation.
- Assist with the recruitment and selection process of the Restaurant team.
- Encourage increased level of performance by assisting with the performance appraisal system and succession planning of the restaurant.
- Oversee the welfare of all restaurant staff.

## We offer:

- Family culture
- Work-life balance
- Excellent tronc scheme
- 3% private pension contribution
- 30% staff discount on food and drink at all Spaghetti House, for up to 4 people
- £10 welcome voucher when you start working at Spaghetti House
- Free meals on duty
- Clear career path with training and development opportunities
- Regular in-house employee competitions and social events
- Involvement in our charity days and events
- Book your birthday OFF- guaranteed

## Desired key skills we're looking for:

- Highly skilled front of house professional, experienced in leading teams to deliver the highest standards of service ideally in a Fast-Paced environment,
- Fluent in English.
- Inventory Management, Training Experience, Staff Scheduling, POS Systems, Advanced Knowledge of Cash Registers/ Money Handling.
- Qualified in Food Hygiene, Health and Safety, COSHH and other related training, and willing to work towards progressing to the next step.
- Experienced in managing a restaurant operation in compliance with statutory requirements and best practice.



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- IT proficient.
- Highly organized and self-motivated with a pro-active problem-solving approach.
- Flexible and able to deliver high standards of service.
- Committed and willing to take responsibility and grow within the role.
- Personable and able to work well with others.
- Able and comfortable working under pressure.

## **Eligibility:**

In line with the requirements of the Asylum & Immigration Act 1996, all applicants must be eligible to live and work in the UK. Documented evidence of eligibility will be required from candidates as part of the recruitment process.