

**Position:** General Restaurant Manager  
**Employment type** Full time  
**Location:** London, United Kingdom  
**Department:** Management, Front of House Operations  
**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 General Manager you will:**

- Overseeing the daily operation of the Restaurant, ensuring the highest standards and customer experience are delivered and maintained.
- Be part of the restaurant team take orders and serve guests as and when required.
- Identify areas for growth and commercial opportunities.
- Maximising profitability by controlling all Restaurant costs without jeopardising quality.
- Leading the restaurant team to adopt and comply with company's best practice while continuing to deliver the highest standards of food and service.
- Assessing the Restaurant team performance and ensuring all team members are trained and developed.
- Assisting with the design and implementation of the succession planning of the Restaurant team.
- Contribute to the implementation of the People Strategy, ensuring all restaurants are compliant with the law and HR best practice at all times.
- Ensure the Restaurants are equipped with the tools and resources required to be successful, including equipment and human resources.
- Implement and drive a culture of continuous development within the team, including learning and development, coaching, performance reviews, succession planning.

**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

**Key skills we're looking for:**

- Fluent in English.
- Experience of busy central London restaurants.
- Inventory Management, Training Experience, Staff Scheduling, POS Systems, Advanced Knowledge of Cash Registers/ Money Handling.



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# Spaghetti House

- Qualified in Food Hygiene, Health and Safety, COSHH and other related training, and willing to work towards progressing to the next step.
- Resourceful and self-motivated, with the ability to work independently and part of a team.
- A skilful planner, organizer, and decision maker.
- Able to create effective and collaborative working relationships with others.
- An individual who encourages a positive 'can do' approach, sets clear direction and keeps the team motivated to deliver.
- An excellent communicator and personable, with the ability to bring people together.
- IT literate with a good level of understanding of and familiarity with computer programs.

## **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.