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Spaghetti House

Position: Restaurant Manager

Employment type: Full time

Location: London, United Kingdom

Department: Management (Experienced), Front of the House Operation

Founded in 1955, Spaghetti House has made a name for itself by consistently delivering high quality fresh and delicious Italian food across London.

This is a fantastic opportunity for a driven and resourceful individual to make the role his/her own. You will have ownership of the Restaurant operations delivering our wholehearted and welcoming Italian hospitality to our customers.

As Restaurant 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 guest 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:

- A great company culture where everyone truly matters.
- Competitive salary and tronc.
- 30 % Staff Discounts in our restaurants.
- Meal on duty.
- Career progression and training.
- 28 days holidays (included bank holidays).

Key skills we're looking for:

- Educated in Business, Hospitality Management, or other relevant qualification.
- Fluent in English.
- Experienced in Restaurants in London.
- 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.
- Resourceful and self-motivated, with the ability to work independently and part of a team.
- A skillful planner, organizer, and decision maker.
- Able to create effective and collaborative working relationships with others.
- An individual who encourages a '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.

