

JOB TITLE: Restaurant Manager

JOB REFERENCE: RM 02-18

Job Purpose:

To manage all day to day operational issues relating to Gillies Restaurant while at the same time providing the highest quality services and experiences to all customers.

The Position:

The main responsibilities for this position are to:

- Manage all day to day operational issues relating to the Restaurant.
- Ensure that the restaurant is run efficiently daily.
- Ensure that all staff is well trained and managed.
- Ensure adequate staff cover at all times whilst achieving budgeted wage percentages.
- Demonstrate a strong focus on the customer and on the quality of service.
- Manage all delegates accordingly.
- Assist with Silverware POS installation to include input into processes, written procedures and training.
- Build strong working relationships with the Restaurant staff and to collaborate closely to drive sales and continually improve standards.
- Demonstrate effective communication skills with staff and managers at all levels.

The Person:

Applicants must:

- Have at least 2-3 years management experience (preferably in the hospitality industry)
- Be able to demonstrate an ability to lead, motivate and inspire a team.
- Have managed at least 4 delegates in a previous position.
- Be performance driven and focused on implementing a culture of excellent customer service.

What we offer:

- Upon passing a 6-month probation, you will be invited to enjoy an overnight stay in one of our luxurious bedrooms as well as friends and family rates on accommodation
- Employees can also dine free of charge when dining with a paying guest in our wonderful restaurants - Gillies, Fratelli, Fratelli Belfast & Café Parisien
- Employees will also receive 25% discount on Spa treatments and products and 50% staff discount in our River Room when dining with a paying guest.
- Training and development opportunities
- Attractive pay scale on offer

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