

Nottinghamshire County Cricket Club

Role Profile

Job Title: Restaurant Manager

Reporting to: Head of Catering

Relevant general objectives

- 1) Protect and enhance the Restaurant Six Brand
- 2) Continue to develop Restaurant Six as a Fine Dining Restaurant of highest repute
- 3) Commit to an open, challenging culture where outstanding performance is the norm
- 4) Deliver quality F&B service
- 5) Communicate effectively with all customers and staff

Specific Role Profile

Financial

Ordering of stock to be appropriate to the levels of business and conducted in a timely manner

All deliveries to be checked and poor-quality goods returned and supplier contacted

Only nominated suppliers to be used unless otherwise authorised

Petty cash purchases to be kept to a minimum

Security of all stock to be maintained at all times

Keep within budget for ordering of all non-essentials

To ensure regular stocktakes are carried out as required

To ensure all daily sales reports are completed and sent to accounts as required

To prepare and manage weekly staff rotas and ensure costs % is within budget

Stock rotation to be applied to avoid out of date stock issues

Leadership

Experienced Front of House Manager, ideally in a fine dining setting

Demonstrable ability to inspire and motivate FOH service staff to deliver a high-quality service

To deliver daily pre service briefings to all staff with the Head Chef

Lead by example

To debrief after each service with the Head Chef

To deal with day-to-day personnel issues and refer to HR department for assistance

To carry out daily staff training as required

To continually assess all position restaurants to develop new ideas and concepts

To communicate and work closely with the Head Chef to create a high-quality fine dining experience

To oversee the regular review of the wine and beverage lists

To ensure that all front of house areas are cleaned and maintained to highest standards

Legal & Company Standards

Implement and ensure the Clubs Health & Safety Policy is met at all times

Comply with and implement all Health & Safety and Food Hygiene requirements in order to maintain the restaurants five-star rating

To keep up to date with licensing legislation and taking legal responsibility for the premises

To ensure that all that all staff have signed a training record in relation to the laws associated with the service of alcohol and the consequences of failing to comply

Ensure HACCP compliance through managing cleaning schedules and safety monitoring systems

Ensure all staff wear uniforms at all times and adhere to good levels of personal hygiene

Ensure risk assessments are carried out for dangerous equipment items and reviewed every six months

To carry out regular maintenance checks and report any issues to the Facilities Manager

To fully cooperate with all statutory inspections and implement recommendations as appropriate

Key Performance Indicators

To be agreed with the post holder

Maintain positive feedback from customers and clients

Maintain Sales, Gross Profit margins, Wage cost margins and net profit as targeted

Benefits

On-site parking

Sick pay

Generous holidays

Health Care

Employee Assistance programme

Electric Car Purchase Scheme

Tips equitably shared