



Restaurant Manager (F/T)

Canada Bay Club - Five Dock NSW 2046

The Canada Bay Club located at Five Dock is one of the Inner West's premier Clubs. With our vision to be 'world standard', the Canada Bay Club is a business on the move and undergoing exciting changes.

Holding a member base of over 20,000, the Club has completed an impressive capital expenditure program that matches its excellent financial results. Cultural change and continuous improvement are the norm at the Canada Bay Club. We are a forward looking organisation that is dedicated to developing our business over the next decade and beyond.

Our team are committed to the shared outlook of 'we're here to serve.' Our motivated, engaged workforce exists to provide a friendly, relaxed and inclusive atmosphere; backed by professional, customer focused service. We are above all else customer advocates. Our people; our customers, our suppliers and our staff are our most valuable commodity and they are to be nurtured and grown.

We are seeking an experienced and dynamic **Restaurant Manager** to oversee and lead our FOH operations and F&B team within our increasingly popular Club Brasserie. As the Restaurant Manager you will be working with our Head Chef in leading and supporting our fantastic FOH restaurant team in delivering high quality food and exceptional service in one of the most important part of the club's operations. This is a very much a hands-on operational role and you would be an integral member of the Senior Management team.

The Restaurants Manager's key responsibilities include:

- Lead, manage, oversee and work within the day to day FOH restaurant operations;
- Complete and/or assist in opening and closing of FOH restaurant operations;
- Assist in staff management and training (including assisting in performance management);
- FOH Client, Supplier and Community group relationship management;
- Daily FOH restaurant operational feedback, reporting, maintenance, product etc. to facilitate continuous improvement;
- Assist in restaurant business development and sales referrals;
- Assist in managing restaurant systems such as POS, Supplier, WHS and HACCP Food Safety systems.

To be considered for this role you will need to be able to demonstrate the following;

- Recent experience as a Restaurant Manager/Supervisor in a senior capacity;
- Proven ability to manage FOH F & B teams;
- Strong Leadership skills within a collaborative environment;
- Attention to detail and commitment to achieving quality outcomes;
- Strong communications skills along with ability to lead and manage in a fast paced environment;
- Must be motivated and driven with a hands on collaborative approach to problem solving and process improvement;
- Ability to build and maintain positive relationships with internal and external customers;
- Required to work nights and weekends and/or Public Holidays.
- Hold/currently obtaining relevant Events Industry qualifications;

In return you will be rewarded with a very competitive salary package within an organisation that prides itself on providing continued learning and professional development opportunities.

Don't miss this fantastic career opportunity that will see you join one of the premier establishments in Sydney's Inner West!

Enquiries regarding this role can be directed to Sarah Watts at White Now on (02) 9807 1806 or apply directly online at <http://www.whitenow.com.au/v3/positions/viewposition-cdb128>