Crown Quarter

Job Specification

Position: Restaurant Manager

Responsible for: Jaspers Restaurant

Reports to: Dara Cruise, Director of Operations

Jaspers - A new and exciting Wexford restaurant opening at Crown Quarter, Monck Street Summer 2022 is currently recruiting for a Restaurant Manager. This modern and stylish open kitchen serves beautifully prepared dishes from locally sourced Wexford produce.

Jaspers is open plan with large windows, private round booths and outdoor undercover seating. It is designed with rich modern colours, industrial chic finishes, relaxed elegance of high-end brasserie.

Jaspers doesn't just stop when the food stops, the bar opens serving craft beers, cocktails and an extensive wine list.

This is a fantastic opportunity for an experienced Restaurant Manager looking to come onboard from the beginning.

Key Requirements:

- Live to and embody the values of the business
- Strong Leadership skills
- High level of responsibility and accountability

Role Requirements:

- Lead and develop the food & beverage team, ensuring all operational standards are adhered to
- Managing the smooth day to day running of Jaspers Restaurant
- Create a positive working environment for all team members
- Always ensure customer satisfaction and product quality
- Ensure the restaurant is set to operational standards
- Ensure staff levels are maintained through correct rostering
- Take responsibility for ongoing training & develop of restaurant team
- Demonstrate a positive and proactive approach to work
- Attention to detail is essential

Candidate Requirements:

- Excellent attention to detail.
- Good leadership and organisational skills.
- High operating standards.
- Strong understanding of business management
- Ability to keep staff motivated
- Able to train and lead the F&B team to a high level of customer care

- Ability to effectively liaise with Head Chef and General Manager to ensure quality of food and service delivered is up to standard.
- Minimum of 2-3 years in a similar role.