

In the role of **Diningroom/Bar Manager**, you consistently provide our guests with an outstanding dining experience, which is achieved by adhering to our standards of quality and service. We will prepare and support you for success in your role and put you in an environment that has the highest standards and in a team with a positive attitude and a winning mindset.

### **Responsibilities**

As the Diningroom/Bar Manager you will be responsible for, but not limited to

- Upholding the highest quality standards for food, service and financial management.
- Ensuring training and proper supervision of Team Members and Managers on all restaurant procedures.
- Building and maintaining a productive partnership with all Manager`s.
- Achieving and/or exceeding daily sales projections.
- Managing daily production goals and staffing needs.
- Understanding and interpreting P&L's and other financial statements.
- Accountable for all Department specific Human Resource functions (i.e. recruitment, coaching & developing team, performance evaluations, discipline and terminations).
- Positioning The Hawg Bar favorably in the community by being part of recognized local events and activities.
- Working a variety of shifts throughout the week
- Ordering supplies
- Maintenance of equipment
- Supporting Back of house where needed
- Ensuring your enthusiasm, infectious energy and ability spill onto other staff.

### **Minimum Requirements**

- 3 years of previous restaurant management experience in a high volume full service restaurant.
- Minimum high school diploma; college/university degree preferred.
- Proficient in English verbal and written communication.
- Knowledge of personal computers or ability to acquire appropriate-level skill using computers and restaurant software.
- Numerical understanding, basic math skills; strong problem solving and analytical skills.
- Have ability to manage our restaurants with a high level of attention to detail, hospitality and fun - winning mindset and enthusiastic personality.
- Smart Serve Certification.
- Knowledge of provincial employment legislation.

If you are interested in this opportunity, please submit your resume and cover letter to [hiring@smokenspice.com](mailto:hiring@smokenspice.com).

This is a hands-on position; office managers need not apply!

Due to the number of applications received, only candidates selected for the next phase of the recruitment process will be contacted. (Applicants who do not already have legal permission to work in Canada will not be considered)

