



ASSISTANT RESTAURANT MANAGER – HARO'S

We are looking for a highly organized entrepreneurial and 'hands on' manager with instinctual leadership skills to join our team in this upscale boutique property. As a Food & Beverage leader, you will be acting as Manager on Duty in **Haro's Restaurant**. Responsibilities will include developing innovative programming for **Haro's Restaurant**, ensuring that our guests receive the highest quality product, and working with the F&B team to meet the financial objectives of the outlets. This is an excellent opportunity for an up and coming leader to contribute to the development of the Food & Beverage department. This position is available immediately, offering a competitive wage, benefits, incentive plan, and a collaborative learning environment.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following:

- Work with Restaurant Manager & Culinary team to implement departmental policies and procedures to ensure exemplary standards for quality
- Participation in strategic planning and continuous assessment of operations in relation to targets
- Ongoing innovation in programming, atmosphere, guest experience and loyalty
- Assist in the development of effective, comprehensive and ongoing training programs for the outlet teams
- Contribute to the development of seasonal menus employing guest feedback, market indicators and trends
- Be committed to meeting the demands of the business, which will require flexibility of schedule, including ability to work evenings and weekends
- Ensure procedures and timeframes for conducting inventory are met
- Financial management of operation through effective scheduling and review of labor and payroll
- Lead the development of a workplace culture that places priority on exceptional guest service and employee satisfaction
- Develop and maintain effective and productive working relationships with all other departments in the hotel
- Ongoing and effective leadership, coaching and recognition of all employees to support and reflect The Sidney Pier Hotel & Spa's core values and initiatives

QUALIFICATIONS

- Minimum 1 year Food & Beverage Management experience
- Food Safe Level 1, Serving It Right
- Excellent interpersonal, leadership and listening skills
- Excellent verbal, written and problem solving skills; attention to detail
- Must be adaptable to change and able to multitask calmly and efficiently, with an emphasis on follow up, cooperation and courtesy
- Capable of setting and ensuring the highest standards of service
- Working knowledge of Micros Point of Sale system and MS Office
- Knowledge of local producers and products an asset
- Banquet experience an asset

POSITION DETAILS

- This is a full-time position requiring the successful candidate to be available to a variety of shifts, including early mornings, evenings, and weekends
- We offer a competitive starting wage, plus an employee benefits program after 6 months and a range of employee 'perks' including a 50% subsidy for bus passes, a complimentary fitness centre membership, employee activities, events and recognition programs and more!

If you are looking for a challenging and rewarding career, send in a cover letter and resume by e-mail in Word, rtf, text, or PDF, or fax to 655-9764. Quote the Position Title in the *Subject* line of your email or fax. We thank all applicants in advance. Only those selected for an interview will be notified.