

Nu-Vision Associates, LLC

General Compensation Manager

From \$40,000 DOE

Position Summary:

With limited supervision, the Manager is responsible for the daily operations of the FOH/BOH functions in a restaurant, including appearance, presentation, customer experience and professional leadership and direction to employees.

Position Details:

- Responsible for staffing level and determining which staff are assigned to each shift.
- Manages all employees to maintain high employment quality standards consistent with the brand including, but not limited to, hiring, development, counseling, promotion, discipline, and termination as appropriate.
- Share the vital responsibility to recruit, interview and hire to staff the restaurant.
- Enforce safety and sanitary practices and maintenance.
- Ensure compliance with operational standards, company policies, federal/state/local laws, and ordinances; all health inspections meet required state standards. The operational basics and standards are adhered to with total commitment and passion through providing direction and guidance to employees.
- Actively participating in the daily operation of the restaurant. Daily shifts will require you to work a position.
- Responds to guest comments and seeking the opportunity to build guest count while educating and empowering other team members to act in a similar capacity.
- Sets excellent customer service and work examples.
- Demonstrate knowledge of the entire menu and preparation.
- Engage in community and market-related opportunities at the restaurant. Minimum Requirements:
- 2-5 years previous restaurant management experience
- Must be able and willing to work a flexible schedule.
- Minimum age 21 years.
- Reliable transportation (you will need to go to Restaurant Depot and other vendors at times.)

Preferred Requirements:

- One (2-3) years of previous experience in full service (including bar) restaurant management
- Certification in food safety.
- Computer skills.