



Marswell Inc. is a seasoned, independent restaurant providing exceptional hospitality that inspires our guests to tell their friends and family about our outstanding service and cuisine. We have an excellent reputation in the community of being the best place work and we put team first as we serve each other every day. Our culture is warm, inviting and our people enjoy long careers of meaningful work. Our management staff is trained to put the staff and the guest's well being first.

Front of House manager who is dedicated to customer service and guest satisfaction. We have two locations, Chesapeake Tavern in Long Valley, NJ and St. Moritz Grill and Bar in Sparta, NJ. If you are someone who can multitask and perform well in a high volume environment as well as mentor and develop staff, and keep a positive can-do personality- we should talk! The one thing that we do best is "Develop Care" in our team. Those caring standards of service give our guests the best experience possible, as well as giving our staff opportunities to grow and develop within the company. If you are only satisfied with excellence and have a thirst for a home environment to work in, we should talk soon.

Requirements:

- 2-3 years of Progressive Restaurant Management experience in a high-volume restaurant
- Experience and desire to train and mentor a diverse hourly staff.
- Open, flexible availability
- Bar knowledge a plus but not a requirement

Duties/Responsibilities:

- Assists in hiring and training staff
- Ensure guest satisfaction, resolve conflicts and complaints as they arise
- Contribute to the positive company culture and continue to cultivate regulars
- Communicate with HR and accounting regarding invoicing and payroll
- Double check all orders that come in
- Knowledge of the food menu and table numbers
- Collect payments whether in cash or credit
- Issue refunds, and price adjustments
- Strong communication and time management skills
- Manages and oversees scheduling, adjusts schedules on the fly when needed
- Handles disciplining and terminating employees in accordance with restaurant policy
- Performs daily health inspections and oversees food handling
- Frequent quality control checks on food
- Ensure compliance in accordance with capacity and liquor regulations
- Conducts daily checks of restaurant and equipment to ensure compliance with health, safety, food handling and hygiene standards.
- Schedules routine maintenance and service on equipment, calls in repairs as needed.
- Takes ownership on tasks and sees them through from start to finish.
- A love for teaching and mentoring team members to have great hospitality careers through education
- Experience managing a 200+ seat restaurant with multiple bars and events

Required Skills/Abilities:

- Strong supervisory and leadership skills
- Excellent interpersonal skills with a focus on customer service
- Excellent time management and organizational skills
- Decision making and problem-solving skills
- Responds well to feedback and constructive criticism
- Able to professionally communicate information to others and actively listens
- Ability to provide top notch customer service in a fast-paced environment
- Able to stand for extended periods of time
- Able to safely lift and easily maneuver trays of food when necessary

Benefits

- Profit sharing.
- Bonus pool
- Health insurance, Dental and Vision
- Food and drink allowance
- 401K
- Paid Vacation and sick days

Job Types: Full Time

Pay: We pay above the standard rates

Warm and Caring Manger Needed for a Profitable Restaurant

If you value the guest experience and have excellent teamwork skills we'd like to meet you!