

Veldon's Seafarer award-winning bar and restaurant is located in Letterfrack village Co. Galway along Wild Atlantic Way, directly across from Connemara National park. It's a busy location being very popular with both locals and tourists. Accommodation available if required.

The ideal candidate will be very passionate about F&B and thrive in a busy environment.

Responsibilities

- Driving sales and maintaining a high level of standards throughout the Bar and Restaurant including all aspects of cleanliness and profitability
- Responsible for the everyday management of a fast-paced F&B front of house team
- Design workflow systems that enhance customers' culinary experience whilst maintaining a high standard of quality and consistency
- Ensure that Covid Guidelines are adhered to and train and correct accordingly to ensure compliance
- Carry out all Health & Safety requirements to ensure compliance
- Monitor standards and general efficiencies of the Restaurant & Bar Team
- Ordering of equipment or consumables according to identified shortages
- Hiring, training and managing front of House F&B staff
- Maintain records of payroll and attendance
- Foster a climate of cooperation and respect between co-workers
- Manage the busy service periods and produce a high standard of food
- Updating of front of house collateral such as Menus
- Update of till systems as and when necessary
- Practice strong financial management including recording of waste, beverage margin control and labour cost control
- Flexibility with working hours working 5 over 7 days and priority must be shown to weaker service points and Sales Opportunities
- Attendance at Management meetings as and when necessary and monthly meetings with the Stock taker with follow up corrective action implemented and followed up as and when necessary
- Ensure defective or faulty equipment is reported and follow up on any maintenance issues to ensure they are rectified in a timely manner
- Ensure all financial procedures especially around guest billing are followed and shifts are closed out and balanced
- Any other reasonable duties as and when it is deemed necessary by the Hotel Manager and/or Group Directors

Experience and skills

- Management Food and Beverage experience
- Able to meet financial targets
- Ability to comply with all Food and Beverage brand standards
- Ability to work under pressure
- Excellent grooming standards

- Willingness to develop team members and self
- Flexibility to respond to a range of different work situations
- Fluent in English

Job Types: Full-time, Permanent

- Reporting to the Owner
- Attractive Remuneration package

To apply or for more details please contact - Veldonsletterfrack@gmail.com