JOB POSITION: FRONT OF HOUSE MANAGER

The Role...

Honest Hospitality TC is in search of a seasoned **Front of House Manager** to be the next champion of our casual eatery. The quintessential candidate will be humble and people-focused, with a natural desire to develop and inspire their team. The candidate will be very hands-on with the daily operation in an ongoing effort to deliver extraordinary guest service and financial profitability.

Main Duties...

Primary duties and responsibilities include, but are not limited to, the following:

- Develop relationships and assist with guest inquiries via email, social media, online order forms, phone and in-person
- Ensure organization freshness and cleanliness of the dining room, and lead the team to complete cleaning tasks
- Lead and create seasonal training sessions with the team to maximize product knowledge
- Responsible for ordering, managing and feeding back on products and materials needed for the store
- Understand and perform job duties to the expectations of Honest Hospitality TC and the restaurant service, food, beverage and wine manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture

Requirements...

Required Years of Experience: 2 Years

- Be able to communicate effectively and understand the predominant language(s) of our guests
- Passion for hospitality with a minimum of 2 years of progressive leadership experience in a restaurant or other hospitality environment
- Knowledge of restaurant operations, bar and service knowledge
- Exceptional leadership skills to motivate and develop a team and to ensure accomplishment of goals
- Professional verbal communication skills
- Able to speak effectively before groups of guests and employees
- Must be highly organized, efficient and detail-oriented
- Must have excellent interpersonal/relationship-building skills
- Must be proficient in the use of Microsoft Word, Excel, Google Workspace and Dropbox
- Must be able to work on your feet for at least 8 hours
- Fast-paced movements are required to go from one part of the restaurant to others
- Must be able to move, pull, carry or lift at least 30 pounds
- Occasionally kneel, bend, crouch and climb as required

Benefits & Perks...

- Real opportunities for growth and advancement
- Holidays off including Fourth of July, Thanksgiving, Christmas Eve and Christmas Day
- Paid vacation
- Paid personal and sick days
- Dining discounts at all company locations
- A schedule that works for you

Compensation...

Compensation: Salary (based on experience)

Based on your qualifications, our hiring team will be in touch to set up interviews.