

**Job title**

Restaurant Manager

**Job type**

Contract position

**Terms of employment**

Full Time -\$55,000 plus superannuation

**Job location**

139 High Rd WILLETTON WA 6155

**Job description**

Restaurant Manager - The Kauphy place, 139 High Road, Willetton

Full time - \$55,000 plus superannuation

We are a busy Indian restaurant serving up delicious Indian cuisine, and we need an experienced Barista/Café Manager to join our energetic team.

Main duties:

- Inspecting restaurant's dining and kitchen facilities to ensure compliance with food hygiene and occupational health and safety requirements.
- Dealing with council and other statutory bodies when required
- Ensuring all insurances and licences are current, and arrange renewals
- Ensuring the general appearance and condition of the restaurant facilities and seating areas are maintained in good hygienic condition.
- Interview job applicants for staff positions and negotiate salaries/remuneration
- Draw up weekly duty rosters for all staff and accommodate special requests when necessary
- Supervise staff and provide training to ensure their competency in providing courteous, attentive, prompt and efficient service, including accuracy in taking customers' orders and proper table setting
- Welcoming and interacting with customers to build relationships and ensure customers have memorable dining experience whilst seeking feedback on our service and food quality standards
- ? Giving consideration and responding to the feedback by taking steps to implement suitable measures to improve the service quality and introduce additional food items in keeping with customer preferences
- Hold regular meetings with the staff to address any matters that may arise relating to or impacting upon the business operations or personal issues that may need the manager's attention
- Resolving any issues that may arise amongst staff members, and taking appropriate action if deemed necessary
- Plan and organize catering for special functions
- Plan special menu in consultation with the head chef to provide for special functions and

outdoor catering

- Advertise in print media and arrange special promotions to attract customers, including weekly specials
- Work with the owner to set weekly sales targets and take steps to reduce operational costs where feasible
- Keeping proper computerized records of stock levels and end-of-day closing of financial transactions
- Negotiate with suppliers to arrange the most competitive pricing of the food supplies and other goods required for the restaurant operations

You also have general duties to:

- comply with reasonable directions given to you by the Employer
- at all times act faithfully, honestly, and diligently
- ensure you are performing solely work related activities in work time
- exhibit a professional and courteous attitude when dealing with the Employer, customers, employees, suppliers and other business related members.
- act in the Employer's best interests always.

We are looking for someone with at least three years' experience– who is hard-working, organised, creative, and passionate . If you are interested, please send us your resume and your availability. send your resume to [admin@kauphy.com.au](mailto:admin@kauphy.com.au). Only suitable candidates will be contacted.