

Job Description 2020

Food & Beverage Manager

Responsible To:

General Manager

Killruddery, the world-renowned gardens and house. Set in 850 acres of beautiful landscape cared for and lived in by the same family for 400 years. Living history on Dublin's door step.

KEEL MISSION:

That every visitor leaves Killruddery, with a sense of belonging, having fostered a love and appreciation for the space, through activity that is sustainable for its structure and environment. A dedicated professional team offers high quality service and experiences to local, national and international communities

Role Summary:

We are currently recruiting a F&B Manager for the re-launch of the Grain Store Cafe & Bakery at Killruddery House & Gardens in Bray. Reporting directly to the General Manager, this is a hands-on role, responsible for helping to build a strong, cohesive team focused on creating memorable experiences for each and every guest. This will be achieved through effective training and development of the team. In addition, this role will ensure that all financial targets are met through efficient management of all costs, wastage etc.

The ideal candidate will have at least two years' experience as a Manager or Supervisor within a large, high volume cafe/restaurant, with very high F&B and service standards. Experience with starting up a cafe/restaurant a plus. You will be full of passion and enthusiasm for the farm to fork concept and will have a proven track record of management success, demonstrating strong team leadership and motivation skills.

Main areas of responsibility

- Manage all F&B colleagues within the department and day-to-day operations within budgeted guidelines and to the highest standards.
- Deliver exceptional service and continuously make necessary improvements to ensure we stay ahead of the game and we continue to enhance our guests' experience.
- Establish targets, KPI's, schedules, policies, procedures and to ensure full compliance with relevant audits including Hygiene and H&S.
- Liaise with the Kitchen team, providing customer feedback and input to menu development, ways of working and process improvement.
- To carry out a monthly stock take of equipment, stock, wines, beers and spirits in the department.
- People Management: ensuring that all colleagues are in a full clean uniform when on duty and groomed to the company standard and in full compliance of relevant legislation.
- Lead your team by attracting, recruiting, training and retaining talented personnel through motivation, coaching and fostering growth and development.
- Assist with events held in the Grain Store Cafe & Horse Yard such as Pop Up Suppers, Weddings & Private Hire Events.