



KILLRUDDERY

Job Description: **Restaurants' General Manager**

Responsible To : **Operations Manager**

Role Summary:

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 across our F&B service offers. This will be achieved through effective training and development of the service team. In addition, this role will ensure that all financial targets are met through efficient management of costs, wastage etc.

Main areas of responsibility:

- Manage all F&B service colleagues to the appropriate 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.
- Work to budget targets and KPIs. Manage service, on the job training, work procedures and ensure full compliance with Hygiene and H&S guidelines and regulations.
- Attend weekly management meetings.
- Liaise with the kitchen team, providing customer feedback and input to menu development, ways of working and process improvement.
- 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 management team in running events held in the Grain Store & Horse Yard, Dairy Yard, Tea Room, Wagon and Killruddery House such as Pop Up Suppers, Weddings & Private Hire Events.
- Work with management team in setting annual budgets.





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Competencies (Behaviour & Attributes):

Be driven by, and passionate about, good service. Be fun, friendly & engaging, helpful & polite, be able to multi task and problem solve, be adaptable & flexible. Previous experience in a similar role required.

