



AMETHYST LOBSTICK MARMOT
POCAHONTAS CABINS CHATRAU JASPER

POSITION: Restaurant Manager – Amethyst Lodge
Offering Benefits and Incentive Programs. Wage Dependent on Experience.

GENERAL:

The Restaurant Manager at The Amethyst Lodge in Jasper AB reports directly to the Food and Beverage Manager, and is accountable for the day-to-day operations of Anthony's Restaurant and Mountain View Lounge. As the ideal candidate for this position, you have experience in a Restaurant Manager role and enjoy being hands-on in the dining room and with events. This specific location can be very fast-paced and busy at times, but at others be very quiet, and so experience motivating staff through a variable work day is very important. A combination of strong leadership skills, solid business experience, and a dedication to outstanding guest service will make you the perfect applicant for this rewarding role.

RESPONSIBILITIES:

- Manage Anthony's Restaurant, Mountain View Lounge, 4000 square feet of meeting space and a variety of offsite catered events.
- Hire and train new staff (coordinated with Human Resources)
- Coach and support staff in delivering a high standard of service to our guests
- Ensure customer service standards and efficient operations
- Plan and check work schedules and duties
- Provide regular feedback to service team
- Consistently ensure proper timing and production of all food orders
- Test and taste food for quality
- Find solutions to problems, queries or complaints from our guests and staff
- Hold staff accountable for uniform/dress code standards
- Coordinate with various departments regarding expected guest numbers
- Provide Food and Beverage Manager with on-going feedback
- Adhere to budget guidelines
- Attend weekly meetings with the F&B Management team
- Coordinate Food and Beverage requirements for the Outlet and monitor/report any maintenance problems or potential problems
- Assist with Events, Marketing and Promotions of the Outlets
- Perform other related duties as directed by the Food and Beverage Manager

QUALIFICATIONS:

- Certification in Hospitality and Travel an asset
- Minimum of 3 years Food and Beverage experience, including 1 year in a supervisory or manager role
- Possess excellent interpersonal skills, a pleasing and outgoing personality, and be neat in appearance
- Demonstrate a high degree of organizational, communication and public relations skills
- Ability to accept direction, to train and give direction
- Proficient knowledge in Banquet and Tour Group Functions and Restaurant Service
- Full knowledge of the Squirrel POS System and basic food service accounting systems
- Knowledge of Budgets and Cost Control
- Ability and desire to work within a Team concept and work with minimal supervision