

Job Description – Assistant Restaurant Manager

Roots York



Report to: Restaurant Manager

Hours: 45 hours per week (Wednesday – Sunday)

Salary: £33,000 per annum plus share of service charge (Approx. £7,000 per annum)

Location: Roots, 68 Marygate, YORK, YO30 7BH

Overview

We are looking for a dedicated, hardworking assistant manager with at least two years of high-quality restaurant experience in a supervisory or management position, to join our team at the Michelin starred Roots York. We are looking for someone who thrives working with and in a team, with a passion for delivering service excellence and understanding of our values and ethos. The ideal person will be focused on delivering the best experience possible for our guests and is eager to challenge themselves.

The role and responsibilities

Off Service:

- Have a flexible and adaptive hands-on approach in order to support the restaurant team.
- Complete menu admin to a minimum of one day ahead: brief sheets, menus, programming till and service board.
- Recognising priorities and creating a sense of urgency for all team members to be ready for service with all checklists completed.
- Ensure training checklists are completed for new starters, then provide continued on the job training.
- Ensure restaurant cleanliness is maintained to company standards and expectations. This includes ensuring the cleaning checklists are completed and updated as needed.
- Ensure all dish descriptions are up to date and communicated to all the team in a timely manner. Update menu and drinks package templates accordingly.
- Cash up and reporting responsibilities.

On Service:

- Service – Being the face of the business in the restaurant.
- Managing floor operations, ensuring high levels of customer service at all times to always meet our guest's expectations to enhance and maintain Roots' reputation.
- Providing the attention to detail that we need to push standards forward.
- Being aware and managing service flow, service board and dietary requirements.
- Work together with ARM to organise and run service in absence of RM.
- Ensuring all bills are thoroughly checked and correct at the end of service.

The Person

- A mature outlook
- Quality driven
- Impeccable attention-to-detail
- Excellent communication and organisational skills
- A friendly and approachable manner
- A genuine passion for the hospitality industry
- Leads from the front and always sets an example

The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Competitive salary and service charge
- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- The chance to train and learn under Michelin-starred standard hospitality professionals
- The opportunity to work with exciting, interesting, and seasonal ingredients that we have grown, foraged or preserved.
- Freshly cooked staff meals

How to apply

To apply, please send your CV and covering letter to Matthew via careers@tommybanks.co.uk