

Job Title: CBS Scene Front of House Manager

Job Description: Position Summary

Provide leadership to ensure an extraordinary restaurant experience. Manage all areas of the restaurant working as part of a management team dedicated to hospitality and service.

Responsibilities & Accountabilities

1. Provide guidance and support to staff in operating the restaurant
2. Work to provide guests the best possible restaurant experience
3. Support training to ensure consistent execution
4. Work with the staff and Management team to ensure proper cost controls
5. Follow all standard operating procedures at all times
6. Work with the GM and Management team to effectively lead the entire restaurant staff
7. Coach and counsel staff members on performance related issues
8. Special projects and assignments as business dictates
9. Work to ensure the safest environment for all staff and guests

Skills, Qualifications & Experience

1. Minimum 1-2 years experience in high volume and high quality restaurant and/or bar operations
2. Knowledgeable in Customer Service
3. Training and development experience
4. Ability to work nights and weekends
5. Competent in use of Microsoft Office products, Inventory Systems and POS Systems
6. Excellent interpersonal skills

Supervises

1. Front of house staff

Full Time - Regular

Exempt

Requisition Number: 1915

Equal Opportunity Employer: Race/Color/Sex/Sexual Orientation/Gender Identity/Religion/National Origin/Disability/Vets