Job Title: Restaurant manager

Restaurant: Perla’s Grill, Chelmsford

Salary: £38,000 per annum £19.48 per hour

**About Us:**

Perla’s grill is a highly acclaimed West African cuisine restaurant renowned for its authentic and innovative dishes. We pride ourselves on using the freshest ingredients, sourced locally and from West Africa, to create exceptional dining experiences. Our commitment to traditional techniques and modern artistry has earned us a loyal clientele and critical acclaim.

**Job Description:**

We are seeking a highly motivated and experienced Restaurant Manager to lead our front-of-house team and ensure exceptional guest experiences. The ideal candidate will possess strong leadership skills, a passion for hospitality, and a proven track record of success in restaurant management. Have a deep understanding of the core values of the business and deliver an authentic West African dining experience.

**Responsibilities:**

Oversee all front-of-house operations, including guest service, staff management, and restaurant ambiance.

Recruit, train, and supervise front-of-house staff, ensuring high levels of performance and customer satisfaction.

Manage reservations, seating arrangements, and guest flow.

Handle guest inquiries, complaints, and feedback in a professional and timely manner.

Ensure compliance with all health, safety, and hygiene regulations.

Manage inventory and ordering of supplies, including beverages and front-of-house materials.

Develop and implement strategies to increase sales and improve customer retention.

Monitor and manage restaurant finances, including budgeting and cost control.

Create staff schedules.

Maintain a positive and productive work environment.

Work closely with the head chef to provide a seamless dining experience.

**Qualifications:**

Proven experience as a Restaurant Manager or Assistant Restaurant Manager in a high-volume restaurant.

Strong leadership, communication, and interpersonal skills.

Excellent customer service and problem-solving abilities.

Knowledge of restaurant operations, including food and beverage service, inventory management, and financial control.

Understanding of Twi, Ga and Fante language

Strong command of English language

Ability to work effectively in a fast-paced environment.

Proficiency in restaurant management software and point-of-sale systems.

Knowledge of food and beverage regulations.

A personal license to serve alcohol.

**Benefits:**

Competitive salary commensurate with experience.

Opportunities for professional growth and development.

A supportive and collaborative work environment.

Staff meals and discounts.

Possible bonus structure.

**To Apply:**

Please submit your resume, cover letter, and portfolio (if available) to perlasgrill@gmail.com Please include "Restaurant manager Application" in the subject line.

We look forward to hearing from you!