



As General Manager you will need good focus to manage everything related to the restaurant, from guest satisfaction, managing the team, executing the restaurant operations, and even guaranteeing a successful financial performance. You have a business in your hands.

### **Responsibilities include:**

Manage all operations from a single restaurant (10-45 employees), ensuring delivery of better customer service, and ensure the desired results (increased sales, profitability and employee retention). Monitor financial controls, operations, people development, customer service and compliance with rules on all shifts.

Guiding preparation and sale of products. Ensure company standards in equipment, facilities and maintain the land through the use of a preventive maintenance program. Motivate and lead the team to exceed the expectations of customers with fast, accurate, easy service in a clean environment. Provide coaching and feedback to the team on products, processes and policies.

Oversee training and feedback from the team regarding products, processes and policy. Assume full responsibility for the restaurant gains and losses by implementing marketing strategies, cash control, safety procedures, maintenance, inventory management, labor, and the review of financial reporting to improve outcomes restaurant.

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Require compliance with government regulations, market policy, labor law, food safety, national security policy, operations and policies and procedures relating to all activities of the restaurant.

Leading the recruitment, selection and hiring, training and retaining talent effectively. Advises and provides discipline to the team members as needed.