



Example of Restaurant General Manager Job Description

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Our growing company is hiring for a restaurant general manager. Please review the list of responsibilities and qualifications. While this is our ideal list, we will consider candidates that do not necessarily have all of the qualifications, but have sufficient experience and talent.

Responsibilities for restaurant general manager

- Love to find the diamonds in the rough to train, develop and coach your growing Team
- Love the organized chaos that comes with leading a busy Chef Team
- Relish in crunching numbers and controlling costs associated with running a profitable restaurant
- Appropriately delegates responsibilities to management team, nurturing and developing them whilst ensuring standards of operation and safety are maintained
- Instils and supports the training initiatives and philosophies of the company and works closely with the Assistant Manager to develop a team of multi-skilled employees
- Ensures employees have a complete understanding of rules and regulations and that all of them are complied with
- Monitors employee morale and is in charge of biannual staff appraisals
- Implement and execute appropriate restaurant level financial controls (petty cash, profit and loss statements, daily deposits, WebCEMS, payroll, NOI reports, budget book, EOD reports,) to assure proper accountability of company funds
- Implement appropriate restaurant level financial controls to assure that supplies are ordered as needed

- Technical proficiency (basic computer applications) including operating systems
- Relocation is required for this position
- Intermediate level PC skills including MS Outlook, MS Word, and MS Excel
- Ability to lead and manage Assistant Manager(s) and 25 – 50 hourly crew members
- Minimum 5 years' experience in Restaurant Management
- Outstanding ability to train and motivate staff