

Job Title: Restaurant General Manager

Work Location: On-site, Full-Time

Antojos Mexican Grill
Corporate Offices
2606 70th Ave E #104
Fife, WA 98424
253-830-3030

Start Date: 2 weeks

Pay Range: \$70,000 to \$75,000 annual bonus if you meet targets.

Benefits: Paid Family and Medical Leave (PFML), Paid Sick Leave

Experience Level: 1 year of experience as general manager of a restaurant

Languages: English and Spanish (Basic Language proficiency)

Company Overview:

Antojos Mexican Grill Restaurant is a well-established restaurant known for its outstanding Mexican food and exceptional service. We are currently seeking a dynamic individual to join our team as a general manager. This role presents an exciting opportunity for someone looking to grow their career within the vibrant restaurant industry.

Position Overview:

We are seeking a dynamic and experienced General Manager to lead our team at Antojos Mexican Grill restaurant in University Place, WA. The General Manager will oversee all aspects of restaurant operations, ensuring exceptional customer service, efficient financial performance, and a positive work environment. This individual will be responsible for managing staff, maintaining quality standards, controlling costs, and driving revenue growth.

Key Responsibilities:

1. Lead and manage all day-to-day operations of the restaurant, including staff scheduling, inventory management, and vendor relations.
2. Recruit, hire, train, and supervise restaurant staff, fostering a positive and inclusive work environment.
3. Set and enforce high-quality standards for food preparation, presentation, and service to ensure an exceptional dining experience for guests.
4. Develop and implement strategies to achieve sales targets, maximize revenue, and control costs.
5. Monitor financial performance through budgeting, forecasting, and analysis of key performance indicators (KPIs), such as food cost, labor cost, and profitability.
6. Maintain compliance with health, safety, and sanitation regulations, ensuring a clean and safe environment for staff and guests.

7. Foster positive relationships with customers, addressing any concerns or feedback promptly and professionally.
8. Implement marketing initiatives to attract new customers and promote repeat business, including social media, special events, and loyalty programs.
9. Collaborate with the executive chef to develop and update menus, ensuring a diverse selection of high-quality dishes that align with customer preferences and market trends.
10. Stay informed about industry trends, competitor activities, and customer preferences to identify opportunities for business growth and innovation.
11. Uphold company policies and procedures, ensuring adherence to standards of excellence and operational efficiency.
12. Prepare and present regular reports to senior management on restaurant performance, highlighting achievements, challenges, and areas for improvement.

Qualifications:

1. Proven experience as a General Manager or similar leadership role in the restaurant industry, with a minimum of [X] years of managerial experience.
2. Extensive knowledge of restaurant operations, including food and beverage service, kitchen management, and customer service principles.
3. Strong leadership abilities, with the ability to inspire and motivate a diverse team of staff to achieve common goals.
4. Excellent interpersonal and communication skills, with the ability to interact effectively with customers, staff, and senior management.
5. Demonstrated ability to drive sales, control costs, and maximize profitability through strategic planning and effective financial management.
6. Proficiency in budgeting, financial analysis, and reporting, with a strong understanding of key performance metrics and business metrics.
7. Flexibility to work evenings, weekends, and holidays as needed to meet the demands of the business.
8. Bachelor's degree in hospitality management, business administration, or a related field preferred.
9. ServSafe certification and/or other relevant food safety certifications preferred.
10. Bilingual proficiency in English and Spanish is advantageous.

Benefits:

- Opportunities for career growth and advancement within the organization.
- A supportive and inclusive work environment that values teamwork and collaboration.

How to Apply:

If you are enthusiastic about beginning your career in accounting and have a passion for the restaurant industry, we encourage you to apply for the General Manager at Antojos Mexican Grill.

Please email your resume to enrique@elrinconsito.com detailing your qualifications and why you are interested in joining our team. We look forward to reviewing your application.

Equal Employment Opportunity Statement: Antojos Mexican Grill is an equal opportunity employer and prohibits discrimination and harassment of any kind. All employment decisions at Antojos Mexican Grill are based on business needs, job requirements, and individual qualifications, without regard to race, color, religion, sex (including pregnancy, gender identity, and sexual orientation), national origin, age, disability, genetic information, marital status, veteran status, or any other status protected by the laws or regulations in the locations where we operate. El Rinconsito will not tolerate discrimination or harassment based on any of these characteristics. El Rinconsito encourages applicants of all ages.