Duty Manager

Responsibilities

- Manage and mentor staff, fostering a positive work environment that encourages growth and teamwork.
- Oversee daily restaurant operations, ensuring quality food and service standards are met.
- Create and maintain an exceptional guest experience, addressing concerns and feedback promptly.
- Manage cost centers within the business.
- Contribute to problem solving.

Qualifications

- Conversationalist & engaging.
- Food & beverage expertise.
- Two years of experience as a staff manager within the restaurant and hospitality industry.
- Familiarity with restaurant management software and point-of-sale systems. Digitally literate.
- Desire to learn.

Resumes to: Staffing@Cutters.bb