



POSITION VACANT:

Botanic Restaurant Supervisor

Position hours are open to discussion - casual, part-time, & full-time position options.

As the Botanic Restaurant Supervisor, you will work alongside the Restaurant Manager to oversee the day-to-day operations of this busy, vibrant restaurant. Your responsibilities will include rostering, training, quality control, and delivering high-quality customer service. Utilising your premium service background, you will educate and mentor team members, elevating the overall customer experience. This role goes beyond the typical supervisory position, with a focus on continuous improvement and dining experience evolution. You will be a key figure in driving the future success of Botanic Restaurant.

Some of the skills you will bring:

- Must be available to work flexible hours including split shifts, weekends, and public holidays.
- Passion for excellent customer service delivery.
- Strong interpersonal skills.
- Ability to effectively communication with all levels of management and staff.
- A focus on attention to detail, time management and communication.

Preferred but not essential skills:

- Experience as a Restaurant Supervisor/Manager within a busy venue.
- Experience with the ResDiary restaurant booking system.
- Experience in rostering software.
- Experience with Microsoft Word, Excel and Outlook.

Some of the activities you will be performing:

- Oversee all day-to-day restaurant operations including shift management, cash and stock handling, daily set-up, and overall presentation.
- Coordinate daily Front and Back of House restaurant operations.
- Liaise and lead food and beverage teams to ensure on time achievement of relevant tasks and goals.
- Communicate and liaise with suppliers and clients.
- Supervision and training of event staff to ensure the correct procedures are followed.
- Be responsible for recruitment, onboarding, and staff development.
- Respond efficiently and accurately to customer complaints.
- Organise and supervise shifts.
- Appraise staff performance and provide feedback to improve productivity.
- Estimate future needs for goods, kitchen utensils and cleaning products.
- Implement policies and protocols that will maintain future restaurant operations.
- Train new and current employees on proper customer service practices.

The successful applicant will be enthusiastic, strive for excellence and seek further career progression. Applications close Sunday 9th June 2024.

To apply, go to www.bribiersl.com.au 'Join Our Crew' and submit your application and a current resume.