

Job Description

Job Title: Floor Manager **Specialisation :** Indian Fine Dining

As a Floor Manager you will be assigned an area for which you need to ensure smooth functioning and adherence to established protocols. This entails supervising staff members, delegating tasks, and resolving any issues that may arise promptly. Additionally, the Floor Manager plays a crucial role in maintaining high standards of customer service, optimizing workflow efficiency, and fostering a positive work environment conducive to productivity and teamwork.

Key responsibilities include:

Operational Oversight: Supervising and coordinating daily activities to ensure smooth operations within the designated area.

Team Supervision: Managing and guiding staff members, delegating tasks, and providing necessary support and training.

Customer Service Excellence: Ensuring exceptional service delivery by maintaining high standards and promptly addressing any customer concerns or inquiries.

Inventory Management: Monitoring and controlling inventory levels, conducting regular stock checks, and coordinating replenishment as needed.

Issue Resolution: Addressing and resolving any operational challenges, conflicts, or emergencies that may arise during shifts, maintaining a positive and efficient work environment.

Performance Evaluation: Conducting regular performance reviews, providing feedback to staff, and implementing strategies to improve overall team efficiency and effectiveness.

Compliance Management: Ensuring adherence to company policies, procedures, and safety regulations, and taking necessary measures to maintain compliance standards.

Salary: £26,000 to 30,000 per annum (depending upon experience)

Education: You should have a Diploma or Bachelor's Degree in Hotel Management or equivalent degree in the similar domain.

Experience Required: Minimum of 5 years of experience as a Restaurant Supervisor with Strong leadership skills with the ability to effectively manage and motivate a team. Excellent communication and interpersonal skills to interact with staff and customers.

Working Days: Monday to Sunday (Rotational One day off)

Working Hours: 42 hours per week

Location: Koolba Restaurant, Glasgow

Report to : Senior Manager

If you are a culinary artist with a passion for Indian Cuisine and possess the necessary skills to elevate our restaurant's dining experience, we invite you to be a part of our vibrant team.

To apply, please contact at the below number

0141 5522777

Koolba,

109 Candleriggs,

Glasgow