

Restaurant General Manager

The Trop Bar & Grill

As Restaurant General Manager you are responsible for curating a superior guest experience through effective leadership, planning and directing all restaurant activities. Your passion for all things F&B will lead you to provide the highest quality of service and hospitality.

Restaurant Overview: Located in the heart of Marda Loop, the Trop is everyone's favourite neighbourhood pub. With a heritage that dates back, to 1970, The Trop has evolved from its roots.... Into a local gathering place that is known to everyone. Our pride is our tasty pub food, amazing drinks and most importantly.... Great people, Our service sets us apart and keeps you wanting to come back for more.

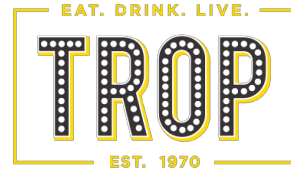
Summary of Responsibilities:

Reporting to the Owner, responsibilities and essential job functions include but are not limited to the following:

- Work in partnership with the Executive Chef to execute the smooth and flawless operation of both the Front and Heart of House
- Accountable for managing the day to day operations of the restaurant with active presence on the floor leading your team to deliver service excellence.
- Accountable for driving revenue and profit through the development and implementation of strategies, practices and promotions while in keeping with the overall concept
- Effectively manage the departmental budget
- Effectively recruit and onboard new colleagues
- Train and lead the team in all aspects of the department to ensure service standards are followed
- Promote the growth and development of internal talent
- Actively manage restaurant social media accounts in partnership with the Restaurant Chef, and Marketing/Communications team in accordance with marketing standards (i.e. Facebook, Instagram, Twitter)
- Working with the Marketing/Communications team, manage online reputation by responding in a timely and professional manner, addressing any concerns.
- Maintain the safety and sanitation of the restaurant
- Work in partnership with Executive Chef, Bar Manager and Mixologists to create and maintain all restaurant menus while in keeping with the overall concept.
- Adhering to all Company policies, procedures and values

Qualifications:

- Demonstrated passion for the industry and guests
- Knowledge of current trends
- Previous leadership experience in an equivalent role
- Proven ability to drive revenues and profit, without sacrificing colleague and guest experiences
- Proven ability in menu design, offerings, effective marketing plans, and on-line reputation management
- Excellent communication and organizational skills
- Strong interpersonal and problem solving abilities



- Excellent work ethic with a high degree of responsibility
- Ability to work cohesively as part of a team and build relationships

Visa Requirements: Must be legally eligible to work in Canada. The restaurant is unable to assist candidates in obtaining Canadian work authorization.

APPLY TODAY: info@thetropyy.com

