

Bar / Kitchen Manager

The Army, Navy, and Air Force Club is a not-for-profit organization. Our objectives are to provide assistance and support to veterans and their families and to our community. We also financially support local and national charities, youth programs and community services and activities. We are seeking a part time Bar / Kitchen Manager to manage our FOH operations. This is a hands on role and deals with Bar inventories and general bar/restaurant oversight.

Desired Skills:

- Experience at management level in a restaurant / pub / lounge environment
- Knowledge of managing and ordering of inventory and supplies
- Commitment to exceeding guest expectations
- Excellent supervisory and organizational skills are required.
- Strong working knowledge of Squirrel or other POS system
- Ability to work evenings and weekends according to the needs of the business
- Serving It Right Certification

Duties will include but are not limited to the following:

- Recruitment of staff
- Develop and motivate employees to adhere to established guidelines and changing priorities, providing guidance, feedback, and individual coaching.
- Set work schedules and monitor staff performance
- Manage all day-to-day operations of the bar and kitchen, ensuring quality and standards meet the expectations of our members and guests
- Control and ordering of inventory and supplies
- Administrative tasks may include the facilitation of payroll, reports, forecasts, point of sale procedures, monitor revenues, and reporting.
- Address customers' complaints or concerns.
- Ensure health and safety regulations are followed
- Ensures a high standard of hygiene, cleanliness and safety are always maintained throughout the bar and kitchen.
- Provide the Executive with suggested bar and menu pricing changes for approval
- Support the Executive of the Club in any way required to achieve the best results for the Club, our members, and guests.