



The Dining Room Manager responsibilities include among other duties: ensuring guests have the best dining experience, management of service staff, scheduling employees' work hours, approving payroll time sheets, interviewing and assisting in hiring of dining room staff, ensuring employees adhere to policies and procedures, and writing performance appraisals for department staff. Other responsibilities include maintaining the bar program, including ordering, inventory, and creating cocktails; and maintaining excellent FOH service results by coaching and counseling employees, and planning, monitoring, and appraising job results.

Benefits Offered: Dental, Medical, Vision, Paid Parking, Paid Vac/Sick
Employment Type: Full-Time

TECHNICAL & EXPERIENCE REQUIREMENTS

No resume will be considered without meeting these minimum qualifications.

- Fine dining training and extensive restaurant management experience.
- 7 years' restaurant and supervision experience.
- Excellent food and beverage knowledge (including wine knowledge).
- Proficient in MS Office (Word/Excel) and Outlook.
- Advanced POS software experience. Micros preferred.
- OpenTable experience.
- Minimum high school diploma or equivalent.

eMail resume to: hr@firehouseoldsac.com

You can also apply in person at The Firehouse Restaurant between 2-4pm Monday-Saturday. Thank you for your interest!