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**Arbejdspladsen ligger i  
København kommune**

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**Vigtige datoer**

Oprettet: 29. juni 2023  
Ansøgningsfrist: 17. august  
2023  
Ansættelsesdato: Hurtigst  
muligt

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**Virksomheden tilbyder**

Fastansættelse  
Fuldtid  
Dag, aften, nat, weekend  
Almindelige vilkår

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**Kontaktperson**

Bill Windsor  
Hovednummer: 4553705453  
Email: [bill@edenjaxx.dk](mailto:bill@edenjaxx.dk)

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**Arbejdsgiver**

New Day Restaurants ApS  
Dybbølsbro 3  
1577 København V  
Danmark

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**Ansøgning**

Ved skriftlig henvendelse  
Via e-mail: [bill@edenjaxx.dk](mailto:bill@edenjaxx.dk)

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**Annonce ID**

5862142

**WORK IN DENMARK**

**WORK IN DENMARK**



## Restaurant Manager

We are currently seeking dynamic and experienced Managers to join our thriving restaurant team. As the Manager, you will be responsible for overseeing all aspects of our restaurant's operations, ensuring exceptional customer service, and driving the business to new heights. This is an exciting opportunity for motivated individuals who are passionate about the restaurant industry and eager to make a significant impact. We are searching for anyone who has experience in a Kitchen Manager or General Manager role.

**Responsibilities:**

- Oversee the day-to-day operations of the restaurant, including managing staff, scheduling, and ensuring smooth service delivery.
- Maintain high standards of customer service, ensuring guests receive an outstanding dining experience and addressing any concerns or feedback promptly.
- Develop and implement effective marketing strategies to attract new customers and increase brand awareness.
- Monitor financial performance, including budgeting, forecasting, and analyzing financial reports to optimize profitability.
- Recruit, train, and develop a competent and motivated team, providing guidance, feedback, and performance evaluations.
- Ensure compliance with all health and safety regulations and maintain a clean and organized environment.
- Build and maintain positive relationships with suppliers, vendors, and partners to ensure the availability of quality products and services.
- Stay up-to-date with industry trends, competitors, and customer preferences to drive innovation and stay ahead in the market.
- Handle administrative tasks, such as inventory management, ordering supplies, and maintaining accurate records.

**Qualifications:**

- Proven experience as a Kitchen Manager, General Manager or in a similar leadership role within the restaurant industry.
- In-depth knowledge of restaurant operations, including front-of-house and back-of-house procedures.
- Strong business acumen with a track record of driving revenue growth and achieving financial targets.
- Excellent leadership and team-building skills, with the ability to motivate and inspire a diverse workforce.
- Outstanding interpersonal and communication skills to effectively interact with customers, staff, and stakeholders.
- Exceptional problem-solving abilities and the capacity to handle high-pressure situations calmly and efficiently.
- Proficient in utilizing technology and restaurant management software.
- Knowledge of local health and safety regulations.

- Flexibility to work evenings, weekends, and holidays as required.

**How to Apply:**

If you are a results-driven individual with a passion for the restaurant industry, we invite you to submit your CV outlining your relevant experience and why you are the ideal candidate for this position. Please include any notable achievements or successful projects

**Der er 2 ledige stillinger**