



## PR/117602 | Restaurant Assistant Manager

### Job Information

**Recruiter**

JAC Recruitment UK

**Job ID**

1504124

**Industry**

Restaurant, Food Service

**Job Type**

Permanent Full-time

**Location**

United Kingdom

**Salary**

Negotiable, based on experience

**Refreshed**

November 19th, 2024 10:39

### General Requirements

**Minimum Experience Level**

Over 3 years

**Career Level**

Mid Career

**Minimum English Level**

Business Level

**Minimum Japanese Level**

Business Level

**Minimum Education Level**

Associate Degree/Diploma

**Visa Status**

No permission to work in Japan required

### Job Description

**Job Title:** Assistant Restaurant Manager/Kitchen Manager

**Company:** Japanese Ramen Restaurant

**Salary:** GBP 32K-34K (Depending on experience)

**Location:** Central London

**Hours:** Full time, 5 days a week / 8 to 10 hours a day (Including weekends)

**Job Summary:**

A major Japanese restaurant chain is looking for a Restaurant Manager to help a new ramen restaurant!

**Responsibilities:****Kitchen Duties 60-70%/Front Duties 30-40%****Staff Management:**

Train, and supervise restaurant staff.  
Create and maintain staff schedules, ensuring adequate coverage during peak hours.  
Provide coaching, mentoring, and performance evaluations for employees.  
Address staff concerns, conflicts, and disciplinary issues as necessary.

**Customer Service:**

Ensure exceptional customer service by interacting with guests, resolving complaints, and maintaining a welcoming atmosphere.  
Monitor and maintain service quality and standards.

**Operations Management:**

Oversee daily restaurant operations, including opening and closing procedures.  
Manage inventory, order supplies, and control food and beverage costs.  
Implement health and safety regulations and maintain a clean, safe environment.  
Ensure compliance with all licensing and food safety regulations.

**Menu and Food Quality:**

Collaborate with the chef or kitchen staff to create and update the menu.  
Ensure the quality and consistency of food and beverage offerings.  
Manage inventory and minimize waste.

**Training and Development:**

Provide ongoing training and development opportunities for staff to enhance their skills and knowledge.  
Stay updated on industry trends and best practices.

**Requirements:**

Proven experience as a restaurant manager or in a similar role.

**Understanding of Japanese culture is a plus.**

Excellent leadership and communication skills.  
Strong understanding of restaurant operations, including inventory management and financial control.  
Knowledge of food and beverage industry trends.  
Ability to work in a fast-paced environment and make quick decisions.  
Strong customer service orientation.  
Proficiency in restaurant management software and MS Office.  
Availability to work evenings, weekends, and holidays.  
Certification in food handling and safety is a plus.

\*Candidate must have the right to work in UK

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Company Description