

RAMS HEAD

Rams Head Seeks Restaurant/Bar Manager

The Rams Head Group is seeking an energetic, professional leader for the position of Restaurant/Bar Manager. This position is responsible for the managing the daily operations of our restaurant, including the selection, development and performance management of all employees. In addition, the Restaurant/Bar Manager will assist the General Manager with inventory, ordering & general accounting of all F&B products and general restaurant supplies. The Restaurant/Bar Manager is also responsible for assisting the General Manager for the financial performance of the restaurant by raising and maximizing sales through passionate customer service.

ROLES & RESPONSIBILITIES

- Follows, represents and sets the example for all company policies, procedures and standards, while making sure they are being adhered to
- Ensuring consistent high standards for the restaurant, in all areas
- Build great employee teams
- Ensures facility is clean and free of maintenance issues while ensuring proper sanitation practices
- Monitor restaurant performance and develops corrective action plans when problem areas are identified
- Ensure corrective action plans are implemented in a timely manner and in such a way as to promote long term solutions
- Manage shifts which include: Daily decision making, scheduling, planning, product quality and cleanliness
- Investigates and resolves food quality and service complaints. Ensures complete guest satisfaction
- Direct hiring, supervision, development and, when necessary, termination of employees
- Conducts new employee orientations, explaining Rams Head philosophies, and overseeing training of new employees
- Help to grow and protect the Rams Head brand

SKILLS

- Outgoing person acting as an ambassador of company values, mission and image at all times
- Self Starter, resourceful, innovative and forward thinker
- Pleasant, polite manner and a neat and clean appearance
- Ability to motivate employees to work as a team to ensure that food and service meet appropriate standards
- Ability to prioritize and manage multiple tasks on deadline and with an appropriate sense of urgency
- Organized with excellent attention to detail
- Self-driven, requiring minimal supervision
- Demonstrate good listening, excellent verbal and writing skills
- Demonstrate logical analysis and problem solving skills

QUALIFICATIONS

- Minimum of 2 years operational experience as a Restaurant Manager in a high volume environment, preferred
- Prior experience in the restaurant industry, a must
- Ability to speak, read and write in Spanish at an intermediate level, a plus
- High school diploma or GED is required
- College degree is preferred in business, hospitality or culinary field
- Applicable knowledge of Microsoft Office, Excel and POS Systems

COMPANY INFORMATION

Rams Head Group is a family owned & operated, Annapolis-based restaurant and entertainment company. Established in 1989, Rams Head believes in Food, Fun & Beer while giving back to the community in which it serves.

Rams Head Group currently owns and operates five restaurant locations in the region: two Rams Head Tavern locations (Annapolis, MD | Savage, MD); Rams Head Roadhouse in Crownsville, MD; Rams Head Shore House in Stevensville, MD and has recently acquired our newest restaurant, Rams Head Dockside (formerly Reckless Ric's) in Glen Burnie, MD

Promoting more than 700 concerts per year, Rams Head operates three national entertainment venues: Rams Head On Stage in Annapolis, Maryland; Pier Six Pavilion located waterside in Baltimore's Inner Harbor and Rams Head Center Stage located at Maryland Live Casino.