Assistant Restaurant Manager

Management Opportunities

Currently seeking candidates for a full-time salaried Assistant Management position to lead the service and quality expectations of our team. You will oversee daily operations of our restaurant, including the selection, development and performance management of our employees. In addition, oversee the inventory and ordering of food, alcohol and supplies, optimize profits and ensure that the guests are satisfied with their dining experience.

Why Work Here??

*401(K)

* Paid time off

*401(K) Matching

*Short/Long term dis ability

*Dental Insurance

*Closed Major Holidays-Paid

*Vision Insurance *Medical Insurance *Meal Discounts

nce *Company Outing

Fun! Work with Great People!

Come be a part of the best culture in the industry

Schedule & Hours

- Day & Evenings
- · Structured Schedule
- Weekends (as needed)
- 50 hours /week



About Us:

Your interest in Moose's LZ Bar and Grill is appreciated. At Moose's LZ, our establishment is one that follows the culture and product standards that have made the concept what it is today. You can learn more on our website, https://www.mooseslz.com

Qualifications

- A combination of practical experience and education in food and beverage management.
- Training and supervising servers, hosts and bartenders
- Experience in financials to include use of spreadsheets, payroll, Harbor Touch POS or similar programs, knowledge of P&L's, MS Word and Excel.
- Proficient in restaurant functions: food planning and preparation, purchasing, sanitation, security, company policies and procedures, personal management, record keeping, and alcohol management.
- Must possess a valid driver license.
- Organized, manages time efficiently.
- Aptitude toward constant learning and be receptive to coaching and criticism.
- Ability to perform in all areas of the restaurant, including delivery, when needed.
- This position requires prolonged standing, bending, stooping, twisting, lifting products and supplies weighing 45+ pounds and repetitive hand and wrist movement. Working with hot, cold and hazardous equipment, as well as, operating phones, fax machine, computers, copiers and other office equipment.
- Must possess leadership abilities, outgoing personality and able to handle the pressures of restaurant situations and recommend solutions.

Additional Requirement

- Enforce sanitary practices for food handling, general cleanliness and maintance of kitchen and dining areas.
- Ensure compliance with operational standards, company policies and federal/state/local laws.
- Must obtain a ServSafe and RAMP certification.
- Responsible for ensuring consistent high-quality preparation of food and service.
- Maintain a professional restaurant image including restaurant cleanliness, proper uniform and appearance standards.
- This position may require additional working hours if you must fill in for employees.
- Interview hourly applicants, direct hiring, supervision, development and terminating when necessary.



Moose's LZ Bar and Grill 211 Fisher Ave Jonestown, Pennsylvania 17038

Please send resume Attention: Kevin or email moose@mooseslz.com

