

Trump International Golf Links
SCOTLAND

JOB DESCRIPTION: CLUBHOUSE RESTAURANT & BAR MANAGER

Job Purpose: Oversee the day-to-day running of the Clubhouse Restaurant and Bar and ensure the smooth operation of services provided at all times, creating an exceptional food and beverage experience for our patrons and guests in line with our five-star standards.

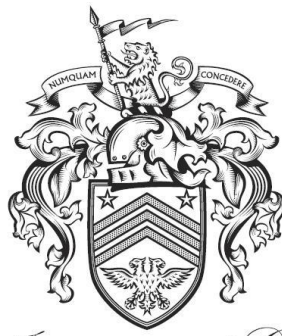
Provide effective hands-on management and leadership to the restaurant team, ensuring the dining room and associated facilities are set-up and maintained to the highest standards at all times and the back of house culinary team are fully briefed and engaged throughout service.

Reports to: Head of Hospitality and Guest Services

Department: Food & Beverage

Key Duties & Responsibilities

- Take responsibility for the day-to-day management and running of the Clubhouse Restaurant and Bar
- Implement effective front-of-house service procedures and develop rotas in line with bookings
- Identify, agree and implement regular product promotions with Head Chef and the Beverage Team Leader such as new cocktails, dish-of-the day or specials
- Lead, supervise and motivate the restaurant staff throughout service, improving service standards and training personnel on a daily basis
- Oversee the food and beverage cart service during the golf season
- Take responsibility for inducting, managing and developing restaurant and bar staff, completing regular performance reviews
- Train staff on upselling techniques to maximise daily revenues
- Ensure all staff obtain the relevant licenses and identify any additional staff training requirements
- Oversee the maintenance of all equipment and restaurant facilities, taking responsibility for any damages and ensuring replacements and repairs are conducted as and when required
- Work with the Events Co-ordinator and Whisky Connoisseur on stock management and supplier agreements
- Maintain and develop all standard operating procedure for the restaurant in discussion and agreement with the relevant food and beverage managers
- Co-ordinate and work closely with the culinary, golf operations, bookings, marketing and guest services teams regarding restaurant services and activities
- Work with senior management and the culinary team to identify and develop value added products and services to enhance the guest experience and drive sales
- Work with the head of service and finance team on managing budgets and exceeding targets
- Ensure personal compliance for all legal food and beverage requirements
- Any other duties as required by senior management



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Requirements for the Role:

- Immaculate personal presentation and excellent interpersonal skills with a strong command of the English language
- Flexibility in terms of other department assignments
- Passion for delivering exceptional guest service
- Meticulous eye for detail and exceptional planning and organisation skills
- Excellent communication, influencing and interpersonal skills with a confident and outgoing personality and an ability to interact with people at all levels
- Able to lead and train the staff with a positive “can do” attitude
- Ability to multitask and work in a busy, fast paced and dynamic environment
- Ability to take initiative and a practical approach to problem solving
- Positive and flexible approach to work (weekend, evening and night time work will be required)
- Passionate about customer service and the food and drinks industry