

PEAK EDGE HOTEL is a luxury boutique hotel nestled on the edge of Derbyshire's Peak District National Park. Our Red Lion Restaurant is the recent winners of '**Derbyshire's Pub of the Year in the National Pub & Bar Awards 2023**', '**Derbyshire and Peak District Taste of Derbyshire award for the best restaurant**' and also a finalist in the National Publican awards for '**Best Premium food offer 2023**'.

A fantastic vacancy has arisen for an experienced and dynamic **Restaurant Manager** to join our ever-growing F&B team. We are looking for the candidate to join our established department and deliver flawless service to all guests throughout breakfast, lunch and dinner services.

Reporting to the Food and Beverage Manager your role will have responsibility for ensuring the pro activeness of the team and ensuring all services are consistent and standards are controlled and precise.

What we offer you:

- Fantastic, fun working environment with an excellent support system
- Employee Assistance Programme via Westfield
- 50% off of food and 20% from drink at our venues and discounted hotel stays
- Free parking, lunch and dinner on shift
- Excellent training and development opportunities. Various Levels of WSET training available.
- Opportunity to work at our sister hotel, Casa
- 33 days holiday per annum
- Excellent gratuities!

Key responsibilities:

- Identify the expectations of all customers and delivering customer satisfaction to ensure all guests have the perfect experience
- Manage a team of up to 30 F&B staff
- Proactively mentor and train a developing team
- Maintain good communication between departments and teams
- Manage breakfast, lunch and dinner services ensuring all services run smoothly and are consistent
- Manage forecasting and payroll
- Ensure health and safety is up to date for the restaurant department
- Working closely with the Executive Head chef to produce all menus
- Ordering stock and ensuring stock levels are maintained

Skills:

- Highly motivated individual with good organisational and communication skills
- Excellent food and beverage knowledge, ideally with rosette experience
- A keen eye for detail
- Good relationships skills
- The ability to handle guest feedback quickly and professionally

Salary: From £32,000.00 per year