

Front of House Manager

Kumama Bistro is a Chef-driven, ingredient-led experience using influence from our International guest and own travels. No Program. Just good food and booze. The bistro is located at the main building of Pine Bungalows Resort in Jasper National Park.

We are currently seeking a creative, driven, and experienced **Manager** to join our amazing team of leading professionals in the culinary industry. This position is ideal for ambitious professionals looking to make their mark on Canada's high-end food scene.

Reporting to the General Manager, duties will include, but are not limited to:

- Scheduling
- Inventory Control
- Dine-in and Canteen sales
- Knowledge, control and training of POS terminal and payment machines
- Guest Services
- Budgeting
- Training
- Work alongside Executive Chef to ensure FOH and BOH successfully operate
- Ensure all guests comments and or complaints are handled professionally
- Communicate and execute all HR requirements from Head Office
- Ensure Operations manual and checklists are up to date and followed
- Ensure Health Guidelines are met
- Product Knowledge
- Assist employees to meet goals
- Keep promo accounts organized and present to head office monthly
- Manage daily cash outs, coupons and receipts by adhering to cash handling and reconciliation procedures
- Execute any other tasks as required.

Requirements:

- The successful candidate will have **at least 2 years of comparable experience**
- The ability to lead the team with solid instruction by setting an example of hard work and attention to detail
- Strong communication skills
- Ability to work with Microsoft
- Strong communication skills with ability to establish and develop relationships with employees, partners, vendors, and customers.
- Demonstrated ability to organize efficient work schedules, delegate tasks and work effectively under pressure to achieve objectives.

- Working knowledge of applicable employment related legislation.
- Experience handling employee issues/concerns and executing performance management procedures including performance reviews, disciplinary actions, and terminations.
- Experience and knowledge of budget analysis methods, general accounting skills
- Ability to fluently communicate in both written and verbal English.
- Ability to stand for extended periods of time and lift 50lbs.
- Possess high professional ethics and avoid extreme familiarity or conflicts with other.
- Ability to maintain professionalism, control, and composure in difficult and stressful situations.
- Demonstrated ability to consistently meet or exceed sales objectives and substantial knowledge and experience successfully executing modern sales strategies.
- Creativity and a strong interest in new and innovative food trends

Start date is immediate.

Kumama is open yearly from April to October. As this is a Seasonal Position, we compensate above average industry rates.

Compensation at \$5500 – \$7500 monthly, dependent on experience and also offers gratuities, performance bonus programs and benefits.

Cabin Accommodation available.

Other Benefits:

- Discounts and staff meals
- Discounted hotel accommodation for friends and family
- Tips
- Career Development Assistance Program
- Store discount
- Cell phone allowance
- Discounts with Industry Partners

Schedule:

- 8 hour shifts
- Holidays and weekends