# Job Description - Assistant Restaurant Manager

The Abbey Inn, Byland



Report to: Restaurant Manager Hours: 4 days per week (Thursday – Monday) Salary: Total Package from £38,000 including Tronc Location: The Abbey Inn, Byland (near Wass), YORK, YO61 4BD

## Overview

We are looking for a dedicated, hardworking assistant restaurant manager with at least two years of high-quality restaurant experience in a supervisory or management position, to join our team at the Abbey Inn, Byland; our pub with three bedrooms.

This is a rare and exciting opportunity for a passionate hospitality professional to be part of the Tommy Banks Group; comprising of our two Michelin-starred restaurants *The Black Swan at Oldstead* and *Roots York*, premium at-home dining service *Made In Oldstead*, and canned wine business *Banks Brothers Drinks*. We are looking for someone who thrives working with and in a team, with a passion for delivering service excellence and understanding of our values and ethos.

The ideal person will be focused on delivering the best experience possible for our guests and is eager to challenge themselves in a new and dynamic environment, supporting the restaurant manager in leading the front-of-house team and managing operations across the floor.

### The role and responsibilities

- Service Being the face of the business in the restaurant.
- Managing floor operations, ensuring high levels of customer service at all times to always meet our guest's expectations to enhance and maintain The Abbey Inn's reputation.
- Providing the attention to detail that we need to push standards forward.
- Have a flexible and adaptive hands-on approach to support the restaurant team.
- Assist in the management of service flow, service board and dietary requirements.
- Scheduling and staffing organisation.
- Ensure restaurant cleanliness is maintained to company standards and expectations.
- Cash up and reporting responsibilities.

## The Person

- A minimum of two-years' experience in a similar role, ideally in a high-end pub/gastropub environment
- A mature outlook
- Quality driven with impeccable attention-to-detail and service standards.
- Excellent communication and organisational skills
- High standard of personal presentation, with a confident, professional, and welcoming personality.
- Ability to work under pressure, giving direction and leadership to the team.
- A self-motivated and driven individual who is results-orientated and proactive.

#### The benefits of working with us

Our people are the most important part of our business, and we provide a fantastic place to grow and develop your skills with excellent pay and good work/life balance. We offer:

- Competitive salary and service charge
- Sickness Pay
- Staff discounts across the group
- Career development and internal and external training opportunities
- The opportunity to work in a growing and exciting business that invests in its people
- Freshly cooked staff meals

#### How to apply

To apply, please send your CV and covering letter to Matthew and Rob via careers@tommybanks.co.uk