CAROUSEL

Assistant Restaurant Manager

45hrs per week - Permanent

In your role as Assistant Manager you will be responsible for managing our Guest Chef Experience as well as assisting in the running of our Wine Bar & managing our brilliant team to ensure that service across Carousel is second to none.

Your role will involve, but is not limited to:

- Building and training our floor and bar team, nurturing and supporting them throughout

- Welcoming and supporting each new guest chef and aligning their vision with our restaurant format

- Curating and stocking our Wine List

- Managing and supporting on Private Dining Events

- Making tasting notes on every new menu, (guest chef residencies, wine & cocktails)

- Collaborating with the Kitchen and FOH team – ensuring everyone is briefed on guest numbers, dietary requirements and potential pitfalls ahead of time

- Ensuring that clear roles, responsibilities and accountabilities are in place for set-up, service and clean-down

- Establishing close relationships with regular customers and clients to promote repeat business

- Assisting in the management of our booking platforms

- Supporting Senior Mangers with financial reporting

Key Skills

- Positive attitude and a hunger to learn
- Flexibility and adaptability on the job
- Problem solving
- Great communication and relationship building

Perks

- Join our Tuesday Trainings to taste international guest chef menus from all over the world as well as the wines we pair with them

- Work across award winning events from small scale parties to high production celebrations