

BAVET – Restaurant Manager

Job description

Are you passionate about hospitality and do you have an entrepreneurial mindset? Do you want to manage our restaurant by motivating and coordinating a team? Then this job opening could be for you!

Within BAVET, a great customer experience is key. As Restaurant Manager, you are ultimately responsible for the restaurant. The restaurant is your pride and joy and you radiate this to the entire team. You take charge of the kitchen and dining room and are also on standby behind the scenes to ensure the most memorable 'saucy' experience before, during, and after service. You will ensure that everything runs smoothly operationally and administratively and you will be the central point of contact for the entire team. You will take direct charge of the Assistant Manager and indirectly lead the Shiftleaders, Crew Members, Students, Extras & Flexis.

Key responsibilities:

- You are ***the real Baveteer*** and the driving force of our concept. You live and breathe our values and make sure everyone on your team does too!
- Coming to eat at BAVET equals a memorable experience! A great customer experience is therefore your daily mission for you. You convey your energy and customer focus to your entire team.
- You are a true role model and a born leader who makes friends on both sides of the table. You train, inspire and motivate your team and create a true ***BAVET community***. Striving for the balance between perfect service, optimising productivity & creating a positive and enthusiastic vibe in your team is in your blood!
- Every day you learn and strive to improve. The BAVET environment is constantly evolving, so your daily goal is to do a little bit better than the day before!
- Friends trust each other. You nurture an environment of trust and give your team enough freedom to develop themselves. You do this by encouraging, coaching & guiding them. You motivate your team to deliver the best possible **customer experience** to customers every day!
- You are ***responsible for the day-to-day operational management of your restaurant***. Together with your team, you take care of orders, deliveries & optimally manage your stock, administration and inventory!
- Safety and hygiene are our priority! You respect legislation and enforce internal procedures in this regard!
- You understand a ***P&L***, mystery guest reports, fast checks, hygiene reports, KPIs, productivity, payroll & reporting. You are committed to continuous improvement day after day!

Your profile:

- You are a born ***host & team player!***
- You have previous ***hospitality experience*** in a managerial position
- You are ***enthusiastic, dynamic & positive***
- You have strong ***people skills, are sociable & have good communication skills***
- Stress gives you butterflies and is anything but a problem for you, thanks to your ***organised & structured mindset*** you can steer everything in the right direction

What's in it for you?

- A full-time contract (38h) with variable hours that you create yourself
- Growth opportunities in a young and dynamic company
- An attractive salary package (cat. IX), supplemented with the necessary extra-legal benefits;
- And of course, being part of our ***BAVET family***, YAY!

<https://www.bavet.eu/en>