

CHOCLO

HEAD OF RESTAURANT

Welcome to Choclo, where we invite you on a culinary journey inspired by the vibrant flavors of Latin America. Our restaurant embraces the tradition of food sharing, allowing you to indulge in the richness of Latin American cuisine with friends and family. Experience the ritual of exceptional hospitality in a contemporary setting, where fine dining meets the energetic spirit of Latin American culture. Our menu celebrates the diverse food culture of the region, blending traditional ingredients with modern presentations for an unforgettable dining experience.

Join us at Choclo and savor the fusion of flavor, culture, and hospitality. If you are someone who genuinely cares about people and is committed to doing things right, you'll find a perfect fit in our highly motivated and diverse team.

JOB DESCRIPTION

As the head of restaurant, you're the 'numero uno' regarding the complete restaurant. It's an exciting job in which you take responsibility to take the customer experience to the next level. A position in which you lead and train the complete restaurant team to have the best possible results.

And last but not least, you do your part in the restaurant management. Optimizing the flow and efficiency of the restaurant, monitor and organise the reservations, managing your part of the stock, coach the kitchen & bar team, etc.

All in all this is a job for someone who doesn't just want to complete his 9 to 5, but is rather in search for a challenge and a mission to further develop and grow.

Our ideal candidate has a passion for hospitality, exceptional leadership skills, and a proven track record in restaurant leadership (we are open for people who are eager-to-learn).

YOUR MISSION

Operational tasks

As the head of restaurant you yourself can work in either bar, restaurant or the kitchen. We have a flexible team and are open for conversation. You'll either be responsible for all front of house tasks & day-to-day operations (bar + restaurant) or you work in the kitchen with our Mexican chef.

Restaurant management

- help with planning of the staff
- Oversee daily operations of the restaurant, ensuring smooth and efficient service.
- Manage and train staff, fostering a positive and productive work environment.
 - Develop and implement policies, procedures, and service standards.
 - Ensure compliance with health and safety regulations.
- Handle customer inquiries and resolve complaints promptly and professionally.
- Monitor inventory levels and manage budgets to maximize profitability.
- helping back office with answering mails / answering phones during the shift

YOUR SKILLS

- minimum 1 year experience in hospitality
- you love to do things the right way, have attention for details and love to improve your overall skill set
 - you're a leader rather than a manager, you lead by example
- you are empathic towards the customer, always striving to give them the best possible service
 - you have a great sense of prioritising
 - you remain calm in the heat of the battle (peak moments)
 - you share a sincere passion for food & drinks
 - you are not afraid to get your hands dirty and don't shy away from work
- you're a critical thinker concerning the quality of our products and service

OUR OFFER

We want to be the best in the hospitality sector and that includes you! Which means we will get you in return:

- A job in an inspiring environment, a challenging position and incredible benefits
- A multitude of trainings
- The opportunity to be part of a unique concept with clear mission & vision today and for the future
- A position in a warm welcoming team with a great atmosphere
- A competitive salary with tips
- Opportunities for career development
- Employee discount in all our venues for you and your plus one
- 2 consecutive days off on which one of them is a weekend day (Sunday & Monday)

CAN YOU FEEL IT TOO?

Let's get in touch via Jolien@kurkumamagroup.com by sending us your CV and introduction.