



## FOH Manager

Are you happy? Are you thinking about a change? Here it is...

- Career growth through internal and external management training
- Realistic hours dictated by realistic targets
- Closed public holidays and Christmas until into the new year
- Friendly young team

If you want to work in a busy environment and help lead a young vibrant team then this is the job for you.

With flexible hours and a great work environment our restaurant is an interesting, challenging and fun place to work. Since being nominated for best new restaurant in 2010 and awarded Melbourne's hottest new restaurant the same year we have gone from strength to strength and have established a reputation as one of Melbourne's most exciting places to eat & drink.

We are seeking an experienced Manager to join, lead and inspire our team. You must be self-motivated, hardworking, have a great sense of humour and be creative with a demonstrated ability to manage a busy restaurant of similar size. The successful applicant will have a stable employment history with a minimum of 3 years in a similar role.

You will be responsible for the day to day running of the restaurant and maintaining a high standard of service and customer satisfaction. You will be working closely with existing FOH managers in areas of recruitment, rosters and wage costs, sourcing/curating the wine list, beverage costing and general management of front of house. Knowledge of Spanish language a bonus as is time spent in Mexico.

Please forward your CV and a cover letter outlining your skills and experience to Nick Peters: [nick@mamasita.com.au](mailto:nick@mamasita.com.au)

Please note only successful applicants will be contacted.