



FOH MANAGER

Join the team of professional staff that have been bringing Melbourne the best Mexican food and beverage for the past 7 years!

Here is what we can offer you:

- Career growth through internal and external management training
- Dedicated and quality training and mentorship
- A friendly team that is dedicated to excellent service
- The best tequila, mezcal and agave distillates training available
- A central location - less time commuting!

If you want to work in a busy restaurant and help lead a young and vibrant team then this is the job for you. With flexible rosters and a great work environment, our restaurant is an interesting, challenging and fun place to work.

We are seeking an experienced supervisor or 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 2 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 front of house managers in the following areas: recruitment, rostering and wage costs, sourcing/curating the wine list, beverage costing and general front of house management. Knowledge of Spanish language is a bonus as is time spent in Mexico.

Please apply by sending your CV and a cover letter to:

↳ careers@mamasita.com.au with the subject line FOH MANAGER

Please note only successful applicants will be contacted.



FOOD TRUCK ALL ROUNDER

Are you a talented, capable individual who takes pride in delivering authentic neighbourhood experiences with fast, casual personality led service and incredible product?

This one's for you!

About the role

- Representing the Mamasita brand to high operational standards for product, customer experience and environment;
- Delivering results through effective management of controls including COGS, labour and other expenses;
- Knowing their business and producing timely and accurate figures to inform reporting and meetings;
- Implementing stock management systems to ensure quality control, food safety, accurate ordering, stocktake and wastage minimisation;
- Team engagement including training and development, meeting structures, feedback, reward and recognition, core values;
- Execute projects within their location including new products, marketing and promotional activations and people-focused initiatives;
- Ensure the day to day running of their operation is inline with key policies and procedures and company guidelines;
- Contribute a fun, safe and positive workplace culture;

About you

- Previous Management preferable, but not essential - we will show you the way;
- Excellent people management skills and an ability to develop their team, hold people accountable and build high quality working relationships with a range of people and personalities;
- Enjoy and understand the absolute importance of customer service;
- Understand the inherent nature of a Food Truck, and look forward to embracing the weekends and nights that go with it
- A cook who has an interest in Latin American cuisine - or is keen to know more;
- Willingness to invest in long term career with Mamasita - we are not after a quick fix;
- Exceptional oral and written communication skills;
- A confident and capable driver with a current Victorian driver's licence; and
- A genuine need and want to work with us stemming from an incredible experience as a customer, a neighbour or a friend of Mamasita.

If this is the type of opportunity you have been looking for and you have the skill and experience to match we want to hear from you. Please forward your CV along with a cover letter to careers@mamasita.com.au



FOH STAFF

We'd love you to join our team, serving the exciting Mexican food & beverage that has had Melbourne talking about Mamasita for the past 7 years!

Flexible hours and rosters are available with some late finishes. There are plenty of customers to serve, cocktails to make and some essential details to deal with in this fast-paced busy restaurant, where speed and good time management are essential.

There are fantastic training opportunities and career progression available in different roles.

If you are neat, clean & tidy, have the means to get home at the end of the night, and you have a relevant work visa, please apply by sending your CV and a cover letter to:

↳ careers@mamasita.com.au with the subject line FOH STAFF

We are currently receiving applications for both full-time and part-time positions.

Previous bar/floor experience is a plus but not necessary. Knowledge of Spanish language and love of Mexican food are a bonus!