



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.