

Job Description:

Vandalay Brands is a multi-concept restaurant group with locations between Millennium Park and Libertyville. We are currently looking for **Assistant General Managers** and **Floor Managers** to work in a fun, fast-paced restaurant environment assisting in the day-to-day operations pertaining to the front end of the restaurant. This individual would support the management team in all facets of the venue operation.

Manager Responsibilities:

- Directly manages, develops, and coaches the FOH hourly employees.
- Aids in recruitment and hiring of hourly staff, in conjunction with the management team.
- Ensures that all team members are successfully trained.
- Ensures a positive and creative work environment for all team members and management.
- Provides coordination, direction, motivation and coaching to ensure proper levels of service are provided.
- Ensures that all products meet Vandalay's high quality standards and guest expectations.
- Enforces responsible alcohol service management, practices, and training.
- Ensures that Food & Beverage, COGs, controllable expenses, and labor costs are within budget
- Monitors labor cost and team member scheduling on a pre-shift basis according to budgetary goals, while maintaining appropriate staffing levels to ensure quality guest experience.
- Responsible for the upkeep of the physical elements and atmosphere of the venue (i.e. music, lighting, temperature, cleanliness, line of sight, repair)
- Ensures team and guest safety, while maintaining an exciting environment with joyful energy
- Ensures that venue inspections are at, or above company standards; substandard items are addressed and corrected in a timely manner
- Facilitates proper communication between all departments; provides proper coaching and counseling to the team.

Supervisor Qualifications:

- Minimum 2 years management experience in the Hospitality and/or Restaurant industry.
- Equivalent combination of education and experience.
- Base knowledge of Legal and HR issues with regard to the hospitality industry.
- Proficient in Microsoft Office and Google Suit
- Bilingual (Spanish) Preferred
- Demonstrate excellent verbal and written communication skills.
- Ability to understand and follow written verbal instructions.
- Ability to multi-task and manage time effectively.
- Knowledge of Toast Tab Preferred

















