



Spier attracts good people who love what they do, who want to make a contribution and be part of a team that shines. Our business is warm, full-hearted, open and supportive – thanks to our people. If integrity, pride and good wine matter to you, you might just have found your place in the sun - on our farm.

TEAM OPENING: Hotel Restaurant Floor Manager

Assist the Restaurant Manager in the smooth running of the full restaurant function, demonstrating service excellence and an exciting food-and-wine experience to guests while maintaining a positive work environment for the team.

Key responsibilities

- Lead and motivate the restaurant team, fostering a positive and productive work environment in compliance with quality and operational standards.
- Supervise a positive work environment through compliance with quality, operational standards and great teamwork.
- Oversee daily operations when on shift, creating an engaging work environment for team members that will deliver superior service and hospitality.
- Complete all assigned administrative functions with diligence and competence, including daily/weekly/monthly stock control procedures.
- Process routine tasks and responsibilities as necessary while maintaining SOP's; financial transactions, stock take.
- Resolves guest complaints and issues in a timely and professional manner, helping to find appropriate solutions as necessary.
- Champion training programmes and development of staff to build high performance teams and conduct regular coaching and feedback.
- Work closely with HR and other support functions to ensure systems and procedures adhered to as required.
- Participate in recruitment, performance evaluations, and team building activities to foster a positive work culture.
- Maintain effective and positive working relationships with team members and other operational/support areas.
- Maintain a clean and organized restaurant environment by monitoring the cleanliness and presentation of dining areas, restrooms, and kitchen areas.
- Ensure adherence to health, safety, and sanitation regulations, maintaining a clean and organized restaurant floor.
- Manage, track, and minimize breakages and ensure efficient OR usage, daily management checklists and taking appropriate remedial action as required.

Knowledge, skills and qualities

- At least three years' experience in the hospitality industry with practical knowledge of the working of a restaurant.
- Relevant tertiary diploma/degree (or similar), desirable.
- Keen attention to detail with excellent follow-through capabilities.
- Excellent verbal communication skills in English, other language (s) desirable.
- Manage stock control within the department and assist with Management reports.
- Able to remain calm and maintain a professional outlook, even when under pressure.
- A vibrant responsible approach with a cheerful and service-orientated outlook.

Candidates must have valid South African identification and a clear criminal record.

At Spier our focus is on being regenerative in every way. When it comes to people, this means being able to reinvigorate and refresh your energy in a way that's infectious and rubs off on people around you.