

Lilly's On The Lake

General Manager Position Job Description

We are looking for an experienced and passionate Restaurant General Manager to join our team. As a Restaurant General Manager, you will undertake a variety of responsibilities and duties such as restaurant marketing strategies, recruiting and hiring restaurant staff, training, overseeing food quality, developing menus as well as greeting and serving restaurant guests.

Restaurant General Manager job description should contain the following duties and responsibilities:

- Manage and oversee the entire restaurant operation
- Deliver superior guest services
- Ensuring guest satisfaction
- Plan and develop guest loyalty programs
- Plan new and update existing menus
- Plan and develop the overall restaurant marketing strategy
- Participate at local food events
- Respond efficiently to customer questions and complaints
- Organize and supervise shifts
- Manage and lead staff
- Hire new employees
- Training and evaluate staff performance
- Estimate consumption, forecast requirements and maintain inventory
- Manage restaurant supplies
- Control costs and minimize waste
- Nurture a positive working environment
- Monitor operations and initiate corrective actions
- Implement innovative strategies to improve productivity and sales