



## Position Title: Restaurant Manager



THE PATTERSON CLUB

Est. 1929

The Patterson Club is about EXPERIENCE because everything we do is focused on a better member, employee and community experience. Join our team in Fairfield Connecticut and become part of that experience.

The Restaurant Manager will be responsible for maintaining and continually improving the Club's member dining experience through hiring, training, and scheduling the front of house service staff for three different dining rooms. The Club has a formal dining room, an informal bar restaurant and an informal outdoor patio that all service member dining.

To be successful, the Restaurant Manager must have experience in positively leading front of house service teams and have an extensive knowledge of the back of house operations of a restaurant. Management of the service team as well as the member and guest experience are both critical, and the right person will have great communication skills, experience with reservation systems, and a strong support of teamwork.



### General Responsibilities:

- Deliver consistent, high-quality service
- Coordinate daily front of house service operations
- Reservation management
- Educate staff on food and beverage terminology
- Respond quickly and effectively to member issues
- Assign opening and closing sidework tasks
- Evaluate staff performance and provide feedback
- Anticipate future needs for equipment and supplies
- Organize and supervise lunch and dinner shifts
- Train new and current employees

### Requirements for Success:

- Strong leadership and motivational skills
- Five or more years in a successful food service management role
- Extensive food and beverage knowledge
- Acute financial management skills
- Experience with reservation management software and POS systems
- Experience in private clubs is a plus
- Bachelor's degree in business or hospitality management is a plus

