



Restaurant Manager - Brussels

Mission Masala brings banging Indian flavors with a modern twist, heartwarming signature curries, typical street snacks, vibrant tandoor inspired BBQ dishes & an Indian take on classic cocktails. We prioritise service and hospitality to make sure that every guest that walks through our doors gets the full Mission experience. Additional to our food trucks and catering, our restaurants are based in Antwerp, Gent and soon in Brussels.

If you thrive in the service industry, love leading in an energetic environment, enjoy engaging and meeting new people with a passion for food and drink, then read on....

Job description

Responsible for the day to day running of our Brussel restaurant & takeout and the point of contact for all employees. The ideal candidate has a passion for food and beverage, a genuine ability to connect with guests and staff alike. Natural born host, excellent interpersonal skills with a focus on customer service. A strong leader, you are responsible for maintaining the highest levels of hospitality while leading service on the floor.

- First in command and captain of our Brussels location. Fluent in all operations required to run the restaurant daily, (including bar).
- Build and train an effective team
- Make team schedule, coordinate and supervise front of house, kitchen & cleaning teams.
- Responsible for the overall administration & daily financial handing.
- Responsible for the distribution of work, monitor its implementation in accordance with the guidelines.
- Ensure a smooth service, close collab with kitchen, host guests, serve food & drinks and engaging with customers
- Continuously support the restaurant in improving their service standards and processes.
- Point of contact regarding reservations, troubleshooting, specific requests and complaints
- Evaluate guest feedback, address problems in the workplace & actively look for solutions with the team.
- Manage inventory and purchase supplies
- Monitor and implement health, safety & quality procedures
- Supervise the maintenance of the restaurant (highlight issues & follow up)
- Network and maintain a good relationship with the neighborhood.
- Supporting HR in the recruiting new staff members for FOH, kitchen and cleaning.
- Communicating and reporting back regularly to HQ, (Weekly download)

Qualifications

- Min 3 years' experience in hospitality
- Strong supervisory and leadership skills.
- Well organised with an eye for detail & excellent time management skills.
- Familiarity with food handling, safety and other restaurant guidelines is a plus
- Proficient with Microsoft Office Suite or related software.
- Available weekends and evenings.

If this sounds like the environment for you, then please get in touch with your CV and a few words about yourself.

Drop us a mail at: hr@missionmasala.be