



Assistant Manager – Karma Kitchen

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

Together with the manager, you are responsible for the day to day running of our Gent restaurant and the point of contact for all employees.

- In charge in the absence of the manager, knowledgeable of all operations required to run the restaurant daily, (including bar).
- Support the administration, organizing reservations & manage daily financial handing.
- Coordinate and supervise floor team, responsible for the distribution of work, monitor its implementation in accordance with the guidelines
- Training restaurant staff & support evaluation
- Lead by example of hosting, taking care of guests, serving food and drinks, and engaging with customers.
- Work closely with the kitchen to ensure a smooth service
- Continuously support the restaurant in improving their service standards and processes
- Point of contact regarding reservations, troubleshooting, specific requests, and complaints.
- Evaluate customer feedback, address problems in the workplace & actively looking for solutions with your manager.
- Manage inventory and purchase supplies.
- Monitor and implement health, safety & quality procedures.
- Follow-up with the cleaning team & supervise the maintenance of the restaurant

Qualifications

- Min 2 years' experience in hospitality
- Natural born host, excellent interpersonal skills with a focus on customer service.
- Strong supervisory and leadership skills.
- Well organised with an eye for detail & excellent timemanagement skills.
- Familiarity with food handling, safety, and other restaurant guidelines.
- 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: work@missionmasala.be