



RESTAURANT MANAGER

PRIMARY JOB PURPOSE

To manage the daily restaurant operation by leading and developing the team, maintaining exceptional service and operational standards, optimizing profitability, and ensuring a seamless dining experience for members and guests in accordance with Club policies and objectives.

KEY RESPONSIBILITIES

- Responsible for the day-to-day operation and overall performance of restaurant outlets.
- Conduct regular floor walkabouts to monitor service standards, staff performance, cleanliness, and operational requirements, ensuring an exceptional member and guest experience.
- Supervise restaurant operations to achieve revenue and profitability objectives while maintaining high standards of food quality, presentation, and service delivery.
- Effectively lead, delegate, and coordinate the activities of restaurant team members to ensure efficient operations.
- Liaise with management and relevant departments to plan, coordinate, and execute restaurant functions, events, and special activities.
- Organise and facilitate ongoing staff training on menu knowledge, customer service excellence, beverages, wines, and Club policies and procedures.
- Address and resolve member and guest concerns professionally, in line with the Club's customer service standards.
- Maintain a positive, professional, and proactive approach at all times.
- Manage employee attendance, performance, conduct, and scheduling in accordance with the Club's policies, procedures, and operational requirements.
- Process employee time records for payroll and complete daily cash-up procedures in compliance with cash-handling controls.
- Perform Duty Manager shifts as required.
- Ensure compliance with all health, safety, hygiene, and food safety regulations, standards, and Club requirements.
- Support operations in any Food & Beverage outlet as required and perform any other duties reasonably assigned by management.

PERSONAL ATTRIBUTES & SKILLS

- A strong dynamic leader with effective management skills such as planning, organizing, leading, and controlling is essential.
- Independent self-starter who can take ownership has initiative and a positive attitude.
- Delegates tasks to staff in a fair and consistent manner.
- Upholds exceptional service levels as well as improves upon them.
- Strong interpersonal and communication skills (written and verbal).
- Able to train and coach staff to perform at their peak levels.
- Strong Food and Beverage operational knowledge.
- Professional management front of house at all times.
- Passionate about the hospitality industry.
- Ensures a high-level personal appearance in keeping with the standing of CCJ.
- Maintain excellent grooming standards at all times.

MINIMUM / PREVIOUS EXPERIENCE

- Minimum 6 years of Restaurant Supervisory or Managerial experience.
- Minimum 5 years working experience within Hospitality/Club industry.

QUALIFICATION

- Minimum Matric
- Tertiary qualification in Hospitality (preferred)
- Computer Skills – MS Office

PROPERTY

- Auckland Park

APPLY NOW!

APPLICATION PROCESS:

Interested applicants must complete the application form and submit it along with their CVs to careers@ccj.co.za no later than **10th July 2026**.