Job Title: Dining Room Manager Classification: Exempt

Role Description

Dallas Country Club is currently seeking a qualified individual for a Dining Room Manager. This role is responsible for managing the day-to-day operation of club outlets. This position is also ultimately responsible for the quality and consistency of the service provided and ongoing training for the staff.

Key Responsibilities

- Supports and manages the club outlets while working closely with the Director of Food & Beverage and other club departments.
- Responsible for short- and long-term planning of all outlets, including the Restaurant, Lounge and Pool Areas.
- Ensure effective hiring, training, development, promotion, and continuous reinforcement.
- Lead and coach the team towards achieving exceptional Member service and employee satisfaction results.
- Full understanding of Associate engagement.
- Develop and implement creative strategies for revenue enhancement and cost containment.
- Develop and recommend the budget, marketing plans and objectives.
- Plan, coordinate & manage special events and holiday functions.
- Ability to take the initiative to run the outlets as a free-standing entity.
- Appointing, inducting, and mentoring new staff members.
- Scheduling shifts and assigning tables to servers and serve assists.
- Resolving member's questions and grievances in a professional manner.
- Scheduling, beverage inventory, and set-up production areas.
- Work with Restaurant Sous Chef in weekly planning for menus, dining room features, and service staff training.
- Plan and executive timely and inspirational pre-shift meetings per meal period.
- Administer ongoing training/role playing/menu review of the Team.
- Execute proper daily requisitions of goods, and keep detail on glass, china, silverware pars.

The ideal candidate will have the following experience, skills, and knowledge:

- College degree in a hospitality related industry, preferred.
- High school diploma or equivalent, required.
- Must have 5 years' experience in the food and beverage industry.
- Previous supervisory, leadership, management, and coaching skills.
- Strong management, organizational and follow-up skills
- Knowledge of different types of food and beverage production.
- Knowledge of different types of wine and spirits and their service.
- Must be TABC certified.
- Experience in customer service; club experience preferred.
- Requires a high degree of problem-solving abilities.
- Ability to get along well with others, to demonstrate flexibility and patience, to work as a member of a team.
- Ordering experience.

- Detail oriented and self-motivated.
- Maintain a clean, safe, and environmentally responsible work environment.
- Must have a high regard for personal appearance and hygiene.
- Maintain proper associate uniform standards and footwear.
- Strong leadership skills with an affinity for capacity development.
- Excellent conflict resolution abilities.
- Innovative, trustworthy, and impartial.
- Ability to work evenings, weekends, and holidays.

The ideal candidate will have the following competencies and qualities:

- This person in this position will have to have excellent communication skills.
- Have a basic level of computer knowledge.
- Proficient with Microsoft Word and Excel.
- Have some experience with Jonas Operating Systems.
- Requires flexibility of schedule, creativity, social and interpersonal skills, decision making ability, initiative, and sense of urgency.
- Moderate lifting and carrying, 15-45 pounds.
- Able to bend stoop, reach and stretch repetitively.
- Must have normal vision with corrective lens.
- Sit for extended periods of time.
- Stand for extended periods of time.
- Walk as a daily routine.
- Communicate effectively with the general public.
- Able to distinguish odors.
- Must be free of infectious or communicable diseases transmitted by food handling.

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