



Night Shift Manager

Join our growing team! We are looking for a Night Shift Manager!

As a Night Shift Manager, you are an enthusiastic role model and motivate team members to deliver exceptional service for every guest, every time. You build positive relationships with a team of diverse members. As a passionate team leader, you believe in the importance of training team members to ensure high standards of guest service, quality and cleanliness are achieved. Through your knowledge of the quick service industry, you take pride in supporting the Owner in the day-to-day operations of a fast-paced restaurant.

Key Responsibilities:

Operations Management: Assist in the day-to-day operations of the restaurant & food service areas, ensuring all processes run smoothly & efficiently.

Team Development: Lead by example to motivate, mentor, and develop team members. Provide training on customer service, food safety, and operational procedures. Foster a culture of teamwork and professional growth.

Quality Assurance: Ensure food quality and safety standards are consistently maintained, and monitor health and sanitation compliance.

Customer Service: Address customer inquiries, concerns, and complaints in a professional and timely manner. Ensure customer satisfaction and enhance the guest experience.

Scheduling & Labor Costs: Help with employee scheduling, ensuring that shifts are properly filled and labor costs remain within budget.

Performance Monitoring: Track and evaluate team member performance, providing feedback and recognition to high performers while addressing any areas for improvement.

Financial Management: Assist with financial tasks, including cash handling, daily revenue reports, and cost controls.

Collaboration with Management: Work with the management team on marketing efforts, special promotions, and overall business strategies to drive sales and growth.

Qualifications:

- Experience in team leadership and operations management preferred.
- Strong ability to develop team members, foster a positive culture, and provide constructive feedback.
- Knowledge of inventory management, food safety standards, and health regulations preferred.
- Ability to obtain SERV Safe certification required (at employers' expense if successful candidate).
- Excellent communication, leadership, and problem-solving skills.
- Ability to remain calm under pressure and manage multiple priorities in a fast-paced environment.
- Must be available to work Sunday to Thursday 2:30 p.m. to 11 p.m.
- Must be able to lift 25 lbs.

How to apply:

Please submit all resumes to hr@thegrandviewcorp.com

We thank all applicants for their interest; however, only those selected for an interview will be contacted.