

Job Posting

Name of Business: La Cucina

Contact Name: Ralph Giovinazzo

Contact Number: 519.836.3031

Business Address:

City, Province: Guelph, ON

Postal Code:

Email Address: info@cucinaguelph.ca

Website: www.cucinaguelph.ca

Position Advertised: Manager for Fine Italian Restaurant

Description:

For the following position, note only qualified individuals need apply. Submit a cover letter along with your resume outlining why you are a perfect fit for this position and the qualities you will bring to our restaurant.

Explore our website www.cucinaguelph.ca for an overview and a glimpse of what La Cucina is all about. Please read the job description and requirements with care and respond accordingly:

La Cucina Guelph is looking for a vibrant and talented restaurant manager experienced in fine Italian service. Must have an extensive background in Italian cultural values, language and expression. This opportunity is perfect for a passionate individual with a commitment to excellence and innovation, and enjoys interacting with the public. The ideal individual will cultivate the intimate atmosphere of our 40-seat dining room and our charming rooftop terrace, Il Terrazzo.

La Cucina is committed to nurturing and promoting the basic principles of Slow Food through a seasonal menu exploring the regions of Italy. We are also progressive with our growing consignment collection of Italian regional wines. Our establishment is dedicated to an exclusive

dinner service: from Tuesday thru Saturdays. We are closed all statutory holidays and during the month of March for spring break.

We are committed to providing a successful foundation to accommodate your needs as you begin a new career with us.

Job Requirements:

- * must be open and receptive to owner's vision and provide a complimentary contribution
- * must be able to collaborate with the chef in the day to day operations
- * excellent knowledge of table service and wine presentation
- * respond to phone calls, emails and coordinate reservations in a professional manner
- * ensure a continuity for existing quality standards
- * establish printed seasonal and regional menus
- * labour and wine cost control
- * hiring and training service staff
- * work well under pressure, multitask and be attentive to details
- * natural affinity for organizational systems and applications
- * must have experience with Photoshop
- * working knowledge of Microsoft word, excel and outlook
- * effective problem solving and communication skills

Full time salary position negotiable according to abilities and experience with ownership opportunities a possibility.

References are to be submitted along with your resume.

Start Date: Immediately

Seasonal/Year Round: Year round