

Full time FOH Supervisor

Sakimoto Japanese Bistro
Christchurch CBD,
FOH Supervisor/Senior Teamleader
Full time
\$27-32 hourly

Sakimoto Japanese Bistro is seeking an experienced, talented and hard-working senior FOH supervisor/Senior team-leader who can fit in and lead our passionate, high-performing, and coherent FOH team seamlessly.

Please note, this is only a temporary and preparatory title for the Restaurant Manager position, anyone accepted in this role is expected to take up the manager's position after a reasonable tryout period with appropriate level of experience, skills or potential demonstrated.

We offer competitive hours and rates, a supportive and caring team where we share our expertise and grow together, and a potential career in restaurant management. If you have a background in FOH or hospitality service, and are looking to learn more and advance your career, this is an opportunity you cannot miss, so please reach out, and let's chat!

About us:

Founded at the heart of Christchurch CBD in 2014, we pride ourselves for marrying the most traditional Japanese culinary arts and the freshest and top quality local ingredients found around Ōtautahi Christchurch and the entire NZ, and offering our loyal and lovely customers the most authentic Japanese dining experience possible.

For more info, check our website: <https://www.sakimotojapanesebistro.com>

Address: 119 Worcester Street, Christchurch CBD, (Shop 16A Cathedral Junction)

Ph: 02108306389 (enquiries only)

or find us on Google Maps: https://maps.app.goo.gl/DsqLaXAZYskE3Byp8?q_st=ic

This role:

- Full-time permanent position: 30h weekly guaranteed, but 40h average, can be extended if able to do some kitchen prep work.
- Interview and a 1 day pre-contract trial with \$25/h apply.
- Contracted hourly rate starts from \$27 and will be constantly reviewed and can range to \$32 depending on skills and experience.
- 1 year contract, with the first 90 days being the probation period, the contract and terms might be renegotiated and revised for the Restaurant Manager position when needed.
- All applicants to start from ordinary senior FOH staff duties, and are expected to master the basics in a short time and move up to leadership and management tasks to prove their fitness to the role
- Flexible 4-6 day weekly roaster (regular schedule not preferred but possible), expect to work on weekends and most public holidays. (Xmas, New Year, and some public holidays will be closed)
- Our 70-seat restaurant opens Mon-Sun for dinner service only from 17:00 – 21:00 (last order), usually 15:30-17:00 opening, 21:00-22:00 clean up and closing, the kitchen prep shift can be as early as 13:00.
- Kitchen experience not required but highly preferred, basic knowledge and skills in the kitchen are expected later on when advancing to Manager's role.
- All applicants must already have full work rights in NZ. Visa sponsorship can only be discussed after the manager's position and other T&Cs are met.

You must have:

- Minimum 1 year of full-time experience in FOH leadership or management.
- Minimum 3 years of stable FOH experience working in similar full-service, licensed and fast pace restaurants.
- Holder of LCQ qualification or Duty Manager Certificate (otherwise able to acquire them in a fairly short time)

- General FOH skills, including service, basic bar task, dish up, opening & closing, cleaning and maintaining equipment, and solid knowledge of operating Eftpos and till machines.
- Outstanding customer service and people skills, always stay professional, positive, and charming with strong work ethics.
- Great leadership, teamwork and communication skills, can always oversee, assist, and look after the crew during busy time and difficult scenarios, know when and how to support others, and liaise with the kitchen to ensure a seamless workflow.
- Management and organizational skills, and attention to detail, including task and time management, troubleshooting, roster making, training and evaluating staff, also responsible for recruiting and other basic HR tasks.
- Solid English proficiency
- Able to multitask, work calmly and effectively under pressure with great resilience and patience
- Able to work in multilingual and multicultural environment
- Able to work unsupervised or alone with good pace and performance
- Flexible in working days and hours
- Kitchen experience or willing to learn about basic kitchen operation

Bonus Qualities:

- Any level of kitchen experience, including kitchen hand, prep cook, etc, and able to cover some kitchen shifts.
- Fluency in Japanese or Chinese
- Solid bar background, and knowledge of sake and wine, and developing beverage menu

- Good understanding in Japanese and NZ dining and drinking culture, and relevant regulations.

For applications (CV and cover letter):

sakimotojapanesebistro.office@gmail.com

Contact: Seiji Shimizu, Carl He

(Please note: applications with no complete CV and cover letter will not be attended as we are after staff with basic attention to detail.)