

TISVILDELEJE STRANDHOTEL
is looking for a
Restaurant Manager

Do you want to be a part of our team?





Start date: As soon as possible.

Profile: We are looking for a leadership profile with experience in a similar position, who possesses respect, empathy, and expectations towards all colleagues and employees.

We would prefer if you are independent, structured, and have a good overview. Furthermore, having a positive attitude, being ambitious, and having a strong presence are desirable qualities. If you are also results-oriented and professional, this is advantageous. Knowledge of POS systems is also a plus, but not a requirement.

Finally, it is essential that you can communicate effectively both in writing and verbally in Danish and English.

Your responsibilities & Tasks:

- You are visible in the restaurant and participate in its day-to-day operations.
- You are responsible for training, coaching, and staff development.
- You set an example and ensure a high level of personal service for all guests.
- You are in charge of the restaurant's daily operations, including personnel, maintenance, and quality control.
- You maintain good relationships with the hotel's suppliers and partners.
- Scheduling shifts and optimizing them.
- You contribute to ensuring that the department meets its goals.
- You maintain a positive approach to working with the hotel's management and direction.
- You know how to create a positive and motivating work environment within your department.
- You contribute to efficient work processes and procedures.

Applications should be sent to our Hotel Manager, Emma Lærke Jensen, via email: emje@strand-hotel.dk with the subject: Restaurant Manager + Your Name.

If you have any questions about the position, please also contact Emma Lærke Jensen, Hotel Manager, at the above email.

We look forward to hearing from you.