



Restaurant Manager

\$45,000 - \$55,000

Arrosto: We are a unique new concept taking the fast-casual experience to the next level with an Italian Rotisserie restaurant focused on great tasting food and exceptional customer service.

The key to this growing new concept is our owner Chef Ken Arnone. Chef Arnone has over 40 years of industry experience and is one of only 72 Certified Master Chefs in the United States.

This position offers the opportunity to work beside a "master" at his craft and learn from one of the best in the business.

Description

We are looking for that special individual that loves the hospitality industry, wants to grow with our company and become part of the Arrosto team taking Italian Rotisserie to the next level.

Qualifications

- The mindset to think and act as a partner of the business.
- 1-2 years experience in management, FOH or BOH
- Strong knowledge of QSR, Fast Casual or Casual Dining sectors
- Driven leader with excellent communication skills
- Administrative and financial responsibilities include: store sales, daily cash and credit transactions, inventory, payroll, food/beverage costs and scheduling
- Responsible for recruiting, development and establishing a loyal team
- Knowledge/experience with Standard Operating Procedures and food safety
- 21 or Older

We offer

- The ability to rapidly advance and grow with our company as we look to expand our premium food concept experience within our target Long Island market.
- Participate in the growth and success of Arrosto through our management bonus program.
- Be compensated for your part in our success through potential equity ownership in our growing company.
- Second to none experience learning alongside Chef Arnone.
- Flexibility to work a variety of shifts

Please send your resume and references to chefken@arrostoitalian.com

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