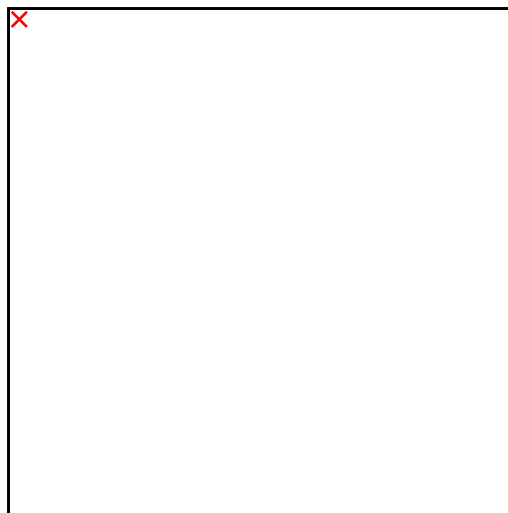


The SOFEI Group, Inc. (4723)
To: Employment Counselor
Date: 06/11/2024

0227369
2001 K St Nw
Washington, DC, 20006
202-918-5583
591219168



is now hiring!

Restaurant Manager

Number of openings: 1

Benefits: Competitive compensation and benefits, extensive training and development, and flexible schedules

Salary range: Varies

Employment status: Varies

For this position, pay will be variable by location - See additional job details and benefits below

Are you ready for the best job you've ever had?

Ruth's Chris defined The American Steak House in 1965 and continues to set the standard for premier dining and empowering workplace culture. Take this opportunity to join the best of the best and advance your hospitality career by joining a company committed to helping you grow along with us, and great benefits like:

- Health, Dental and vision insurance
- Management Incentive Performance Plan
- 401 (k) retirement plan with company match
- Generous paid time off
- Training and leadership development program
- Dining discounts

Position Summary:

The primary duty of the Restaurant Manager is to assist the General Manager and Chef in the day-to-day operations of the restaurant. The Restaurant Manager is directly accountable for the supervision, organization, and daily operation of the Front and Back-of House Teams and is responsible for ensuring our Guests experience the genuine hospitality we have been delivering for 57 years. The successful Ruth's Chris Restaurant Manager is dedicated to excellence in food, beverage, service, and hospitality, is committed to developing themselves and others, and has an unwavering drive to support our Team as they take care of our Guests.

Essential Functions

- Drive sales and Guest delight
- Champion and support Team Member development, which is the roadmap to our internal promotions.
- Manage performance of Team Members, including conducting performance evaluations, training, coaching, and discipline
- Perform effectively in both the FOH and BOH rotation as scheduled.
- Make good decisions and exercise sound judgment
- Anticipate and leads change
- Develop self and others
- Engage in community and market-related opportunities
- Actively source talent to build a winning team
- Ability to work a flexible schedule. Including evenings, holidays, and weekends.

Minimum Qualifications, Knowledge, Skills, and Work Environment

- A minimum of one (1) year of restaurant/hospitality experience required

- Strong communication skills with the ability to resolve conflict and provide mentorship to hourly team members
- Successful completion of corporate training program required
- High School Diploma or G.E.D. required

[Apply Here For Job Posting](#)

Please contact Ernst & Young at 866-834-5115 with any questions. Thank you for your assistance.

This Job Posting will expire in 10 days.