

Job Title: General Manager

Location: Rapidos Mexican Restaurant

1205 Branch St Platte City, MO 64079

Position Type: Full-Time

Reports To: Owner

Pay: 50k-70K

About Rapidos Mexican Restaurant: Rapidos Mexican Restaurant is a vibrant and fast-paced dining establishment known for its blend of authentic Mexican cuisine and exceptional customer service. We are committed to providing a memorable dining experience with high-quality food and a welcoming atmosphere. We are seeking a dedicated and experienced General Manager to lead our team and ensure the smooth operation of our restaurant.

Job Summary: The General Manager oversees all aspects of restaurant operations, ensuring excellence in service, food quality, and overall guest satisfaction on site. This role involves managing staff, optimizing financial performance, maintaining health and safety standards, and creating a positive work environment.

Key Responsibilities:

1. Operational Management:

- o Oversee daily restaurant operations to ensure efficiency and effectiveness.
- Ensure compliance with health, safety, and sanitation standards.
- Manage inventory levels, order supplies, and control food and beverage costs.

2. Staff Management:

- o Recruit, hire, train, and supervise restaurant staff.
- Schedule and assign duties to employees, ensuring optimal staffing levels.
- o Conduct regular performance evaluations and provide feedback and coaching.

3. Customer Service:

- Maintain a high level of customer satisfaction by ensuring excellent service.
- Handle customer complaints and resolve issues in a professional and timely manner.
- Promote a positive dining experience and encourage repeat business.

4. Financial Management:

- Develop and manage budgets, financial reports, and cost-control measures.
- o Monitor and analyze sales, profit margins, and expenditures.
- o Implement strategies to increase revenue and profitability.

5. Marketing and Promotion:

- o Collaborate with the restaurant team to develop and execute promotional campaigns.
- Engage with the local community and participate in events to boost restaurant visibility.
- o Utilize social media and other channels to promote the restaurant.

6. Quality Control:

- Ensure the consistent preparation of high-quality food and beverage products.
- Maintain the restaurant's cleanliness and ambiance to enhance guest experience.
- Implement and oversee quality assurance programs.



Qualifications:

- Proven experience as a General Manager or in a similar managerial role in the restaurant industry.
- Strong leadership and organizational skills.
- Excellent communication and interpersonal abilities.
- Solid understanding of restaurant operations, financial management, and customer service principles.
- Ability to work in a fast-paced environment and handle multiple tasks.
- Proficiency in restaurant management POS software and MS Office Suite.

Education:

- Associate's or Bachelor's degree in Hospitality Management, Business Administration, or a related field is preferred.
- Relevant certifications in food safety and restaurant management are a plus.

Benefits:

- Competitive salary
- Health and dental insurance.
- Flexible schedule and vacation days.
- Employee discounts on meals.
- Franchise opportunities
- Opportunities for professional development, professional coaching, and career growth.

How to Apply: Interested candidates should submit their resume and cover letter outlining their qualifications and experience to info@rapidosmex.com with the subject line "General Manager Application – Rapidos Mexican Restaurant."

Rapidos Mexican Restaurant is an equal opportunity employer. We celebrate diversity and are committed to creating an inclusive environment for all employees.