

Bee Happy Recruitment

<https://www.beehappyrecruitment.co.uk/jobs/assistant-restaurant-manager-eastbourne/>

Assistant Restaurant Manager Eastbourne

Industry

Hospitality

Description

Bee Happy Recruitment are seeking a proactive and experienced Assistant Restaurant Manager in Eastbourne to support the daily operations of our Clients stunning hotel.

40 hours per week, Live in accommodation available.

Salary £26,904 plus share of Tronc (£2.4K)

The ideal candidate will possess strong leadership skills, a passion for hospitality, and a comprehensive understanding of food preparation, service, and safety standards. This role offers an exciting opportunity to contribute to a dynamic team, ensuring exceptional customer experiences while maintaining high standards of quality and efficiency. The Assistant Restaurant Manager will assist in supervising staff, managing service delivery, and upholding the restaurant's reputation for excellence.

Responsibilities

Support the Restaurant Manager in overseeing daily operations to ensure smooth service delivery.

Supervise and motivate team members, including front-of-house staff such as servers and baristas, fostering a positive working environment.

Assist with food preparation and cooking to ensure dishes meet quality standards and comply with food safety regulations.

Manage reservations, seating arrangements, and optimise table turnover to maximise customer satisfaction and revenue.

Ensure all health and safety protocols are adhered to, including food safety standards and cleanliness procedures.

Handle customer enquiries or complaints professionally, aiming for prompt resolution and high levels of satisfaction.

Assist in training new staff members on service procedures, culinary standards, and safety practices.

Monitor stock levels of ingredients and supplies, coordinating with suppliers as necessary.

Contribute to menu planning by providing feedback on dishes based on customer preferences and operational insights.

Requirements

Proven experience in restaurant management or supervisory roles within hospitality environments.

Strong background in food preparation, cooking, and culinary techniques.

Knowledge of food safety regulations and best practices in food production.

Previous experience serving customers in a hospitality setting is desirable.

Demonstrated leadership skills with the ability to manage teams effectively.

Excellent organisational skills with the ability to multitask under pressure.

Familiarity with kitchen operations, including food safety standards and kitchen experience.

Hospitality or hotel experience is advantageous but not essential.

Barista experience or bar service knowledge is a plus.

A personable attitude with excellent communication skills and a professional demeanour. This position offers an engaging environment where your leadership qualities can thrive whilst delivering outstanding dining experiences for our guests.

We look forward to welcoming a dedicated individual who is passionate about

Hiring organization

Bee Happy Recruitment

Employment Type

Full-time

Job Location

Eastbourne

Date posted

November 14, 2025

hospitality excellence.