



# GENERAL MANAGER

Full Time 39 Esplanade, Richmond, Vermont

\$55,000-\$60,000 based on experience

*As the General Manager of our vibrant, fast-paced pizza kitchen, you will play a pivotal role in overseeing all aspects of our operation. Our focus lies in fostering a harmonious work environment, ensuring exceptional customer experiences, and maintaining meticulous attention to detail in both our products and the space itself. The GM will lead a team committed to delivering high-quality products while feeling valued, supported, and inspired to excel. Join us at our exciting Richmond location boasting a stunning beer garden with outdoor dining, a cozy fire pit, and live music. It's a truly unique workplace, and we eagerly await the opportunity to meet the exceptional individual who shares our passion for this establishment, our team, and our community. We can't wait to hear from you!*

## Responsibilities:

- Foster a positive work environment built on teamwork, accountability, and respect
- Create and adhere work schedules for the team
- Provide ongoing training, coaching, and development opportunities to ensure staff excellence
- Implement corrective action when needed for FOH/BOH teams
- Foster communication with other locations and management via Slack and bi-weekly leadership meetings
- Oversee day-to-day operations to ensure smooth functioning of the restaurant
- Manage inventory, ordering, and supplier relationships to maintain optimal stock levels
- Monitor food quality, presentation, and consistency to uphold our high standards
- Create and update build guides, menu guides, and staff education materials
- Continue culture of exceptional customer service, ensuring every guest leaves satisfied
- Proactively address any customer concerns or feedback to maintain a great reputation
- Continuously innovate and improve upon the dining experience, keeping it fresh and exciting
- Enforce rigorous cleanliness standards throughout the restaurant, including dining areas, kitchens, and restrooms
- Update and oversee cleaning schedules/checklists and procedures to maintain a hygienic environment
- Manage outdoor seating arrangements, ensuring comfort, aesthetics, and adherence to safety regulations
- Coordinate with ownership for outdoor furnishings, decor, and amenities to enhance the ambiance
- Ensure compliance with health and safety regulations at all times
- Monitor financial performance and budget adherence, identifying opportunities for cost savings and revenue growth for discussion at leadership meetings
- Analyze sales data, trends, and customer feedback to report back to ownership

## Qualifications:

- Previous experience in a hospitality industry leadership role, preferably in a high-volume restaurant environment
- Strong interpersonal and communication skills, with the ability to motivate and engage a diverse team
- Proven track record of delivering exceptional customer service and driving guest satisfaction
- Sound knowledge of restaurant operations, including inventory management, food safety, and sanitation practices
- Demonstrated ability to multitask, prioritize, and problem-solve in a fast-paced setting
- Flexibility to work evenings, weekends, and some holidays as required

## Benefits of working at Stone's Throw:

- Paid sick time for all team members
- 401k retirement plan for eligible employees
- Opportunities for professional growth to help you climb the ladder
- A supportive and passionate team
- And did we mention free pizza? Because yes, that's part of the deal!

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