

Join our team as an Assistant Restaurant Manager in a dynamic airport restaurant environment!

- **\$55,000 - \$58,000 / year**
- **Opportunity for quarterly bonus and year-end super bonus**
- **Comprehensive benefits package**
- **Career progression opportunities**

Are you a seasoned foodservice professional with a passion for high-volume, a stickler for food safety, and a knack for leadership?

We have an exciting opportunity for a **Restaurant Manager** at Portland International Airport (PDX). If you thrive in a fast-paced food environment and are ready to take on a challenging and rewarding role, we want to hear from you!

What You'll Do:

- **Manage All Front of House and Kitchen Activities:** Manage, supervise and evaluate Team Member performance through follow-up to ensure proper completion of assigned tasks and goals and provides feedback including disciplinary action.
- **Focus on the Food:** Ensure food quality and standards; maintain recipe adherence and portion control, ensuring compliance with company, Smashburger, and food safety specifications.
- **Cost Control:** Optimize food and labor costs to maximize profitability.
- **Lead and Develop the Team:** Recruit, train, and communicate with team of Food Travel Experts. Develop, plan and assign daily goals, tasks and Team Member assignments. Implement and maintain guest service standards and brand specifications fostering a collaborative and efficient work environment.
- **Systems and Processes:** Maintains adherence to all company policies and procedures, as well as state health/sanitation standards.
- **Merchandising and Displays:** Maintain all merchandising standards, display presentations and signing standards and monitor inventory levels.
- **Office Management:** Handle tasks such as management of funds and media, receiving, inventory, purchasing, team member scheduling and payroll.
- **Forecasting and Budgeting:** Assist in monitoring sales performance through the analysis of sales reports and comparison shopping.
- **Problem Solving:** Address routine issues and escalate complex problems to higher management as necessary.

What We're Looking For:

- **Educational Background:** High School Diploma or equivalent, associate's degree or equivalent coursework preferred.
- **Experience:** 3+ years in restaurant/food service in a management/supervisory capacity.

- **Technical Training:** Full Service (with bar) restaurant management experience required. Culinary background is desirable.
- **Safety Certification:** Relevant certifications include Food Handlers' Card.
- **Technical Skills:** Proficient level of computer literacy, including MS Office (Word, Excel, PowerPoint, and Outlook), and Point-of-Sale (POS) systems. Effective organizational maturity to prioritize daily, weekly, monthly and yearly activities.
- **Interpersonal Skills:** Ability to interact at all levels, including with executives, union representatives, and diverse hourly team members. Proven track record of resolving uncomfortable situations with clients, customers, peers and direct reports.

Why Join Us?

- **Dynamic Environment:** Work in the fast-paced and exciting setting of a major airport.
- **Growth Opportunities:** Develop your career in a supportive and challenging environment working for one of the largest restaurant operators in the world!
- **Competitive Compensation:** \$55,000 - \$58,000 + bonus and Health, Dental, Vision and Life Plans, Paid Time Off, 401K with company match, Employee Assistance Program.

Ready to Apply?

If you're ready to bring your expertise to our team and help us deliver exceptional service and quality in a high-volume airport setting, **apply now!**

Diversity and Inclusion is a priority at SSP. We are an equal opportunities employer committed to engaging all our people, so they feel valued and motivated; we champion diversity, promote inclusion, and ensure equality. We respect and protect human rights and prevent discrimination; and we positively impact our communities. We encourage and welcome applications from a diverse range of candidates regardless of background, gender, race, religious beliefs, disability, sexual identity and orientation.