



Store Leadership Job Description

Rutter Hospitality, LLC (dba OMG! Rotisserie) is an equal opportunity employer. We do not discriminate on the basis of race, color, religion, national origin, gender, age, marital status, sexual orientation, gender identity, veterans status, or any other prohibited basis. It is our intention that all qualified applicants be given equal opportunity and that selection decisions be based on job related factors.

Position Title: Store Manager

Position Reports To: Executive Chef/Owner

Base Rate: \$25,000 + sales incentives

What's it like to work at OMG?

Working at OMG! is unlike other quick-serve restaurants. For starters, we cook real food, from scratch, every-day. All of our ingredients are fresh, never frozen - and we have an exceptional commitment to food quality. We also provide a clear path to success - by rewarding hard work and promoting from within. We firmly believe that "work" and "play" need not be opposites. We are committed to creating a work environment that's both fun and collaborative. We hold ourselves to a higher standard. In order to do that we seek talented individuals who are ambitious, reliable, smart, polite, honest, respectful, motivated, resourceful and enthusiastic.

What will I be doing?

The Store Manager is responsible for assisting the Ownership Team with the day-to-day operations of an OMG! This position will help oversee the hourly team and ensure each shift is run effectively with optimal operational excellence and genuine hospitality. Successful execution of duties include the following: participating in the hiring and development of people for advancement, inventory, building sales and increasing efficiency in day-to-day operations.

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- Completes all opening and closing duties, to include: cash handling, inventory, and other daily reports.
- Effectively communicates with guests, culinary team and team members.
- Performs interviews and assists with the selection process of new team members.
- Continuously trains and evaluates all hourly staff
- Participates in performance reviews and disciplinary coaching of hourly team members.
- Performs pre-opening checks to ensure restaurant opens in accordance to OMG! standards.
- Assists in the preparation of food according to OMG! recipes and food safety standards.
- Prepares and assembles ingredients for recipes while complying with food safety standards.
- Welcomes guests as they enter the restaurant and sets the stage for the hospitality experience.
- Implements store level marketing strategies including promotions, events and giveaways.
- Thorough knowledge of setup, operation, breakdown and cleaning of all kitchen equipment, including proper handling of chemicals used for cleaning.
- Maintains a clean and sanitary work station during hours of operation.
- Sweeps/mops floors, cleans frequently.

What skills do I need to be successful?

- 2-3+ years previous restaurant supervisory or management experience required
- ServeSafe© Level 2 Certification
- Knowledge of cooking standards, food preparation and recipe adherence.
- Must be computer literate and able to utilize Microsoft Office and general POS functions
- Effectively communicates through verbal and interpersonal skills

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- Knowledge of principles and procedures for recruitment, selection and training
- Have the ability to develop positive working relationships with all restaurant employees and work as part of a team by helping others as needed or requested
- Have the ability to speak clearly and listen attentively to guests and other employees
- Have the ability to maintain a professional appearance at all times and display a positive and enthusiastic approach to all assignments
- Be able to exhibit a cheerful and helpful attitude, and provide exceptional customer service
- Be able to adapt to changing customer volume levels with a sense of urgency
- Have the ability to demonstrate a complete understanding of the menu
- Be able to follow instructions for recipes and sanitation guidelines
- Have the ability to be cross-trained in all areas of the kitchen and line
- Have the ability to communicate in the primary language(s) of the work location
- Minimum of an Associates Degree required

How do I apply?

Submit cover letter, resume and professional references to eat@omgrotisserie.com.