

Dandy's Handy Store ft. Thoroughfare

General Manager

Lion's Maine Hospitality Group is a multifaceted Maine-based hospitality group brought to you by Christine & Christian Hayes. Consisting of Dandelion Catering, The Garrison, and Dandy's Handy Store featuring Thoroughfare, our aim is to share high quality, unique, and approachable food, drink, and service with the community.

Dandy's Handy Store featuring Thoroughfare

A Yarmouth landmark since 1935, Dandy's is a fresh take on this Main Street institution, providing the community with genuine service, convenience, everyday provisions, and quality food and drink. The Thoroughfare takeout window serves up indulgent comfort food featuring burgers, fries, milkshakes, and ice cream.

The Garrison

This intimate dining room and bar sits on the banks of the Royal River, where Chef Christian Hayes and team serve thoughtful food and drink inspired by Mediterranean and Asian cuisine.

Dandelion Catering

Showcasing locally sourced ingredients, handmade menus, and thoughtful and experienced staff, Dandelion brings restaurant quality menus and service to weddings and other special occasions throughout the state.

JOB DESCRIPTION & RESPONSIBILITIES

This is a permanent, part to full time position. Expected hours are 40 weekly. The anticipated schedule for this position is Tuesday - Saturday. Nights, early morning, and weekends may be required; some flexibility will be expected. Reports to the Executive Director and Executive Chef of Lion's Maine Hospitality Group.

- Maintain high standards for service, safety, and aesthetic.
- Hire, train, schedule, and manage FOH employees.
- Develop standard operating procedures; implement and enforce all FOH policies and standards.
- Maintain, update, and troubleshoot the POS system (Toast).
- Manage cash out closing duties and maintain cash drawer balances, etc.
- Maintain general cleanliness and organization.
- Manage inventory and purchase of shop goods (perishables including food and beverage, non-perishables).
- Implement Thoroughfare cocktail & beverage menu with leadership from The Garrison's bar lead; batch and bottle cocktails; maintain Thoroughfare beverage inventory.
- Foster relationships with new and existing vendors to bring exciting, relevant inventory to the shop.
- Evaluate sales trends and adjust inventory and offerings accordingly.
- Communicate with Dandelion Catering Head Chef regarding baked goods and prepared meals inventory needs.
- Manage inventory and purchase of linens, paper goods, miscellaneous items such as hand soap, printer paper, etc.
- Manage guest questions, complaints, refunds, etc.
- As needed, work Thoroughfare window shifts and market floor shifts (will be required to start, to phase out as additional staff are hired and trained).
- Prepare nightly service summary for executive management.
- Adhere to standards for timeliness, dress code, and professionalism.
- Opening and closing duties as needed.
- Other tasks and duties as required.

QUALIFICATIONS & REQUIREMENTS

- Hospitality or service management experience required.
- Must be task-driven, effective at multitasking, and possess situational awareness.
- Must communicate effectively, positively, and professionally with team members and customers.
- Ability to regularly lift 50 pounds and to stand for long periods of time.

COMPENSATION & BENEFITS

- Yearly salary depending on experience.
 - Eligible for healthcare insurance with 40% employer contribution after 90 days of employment.
 - 2 weeks paid vacation per year (does not rollover).
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TO APPLY, email a resume and cover letter in PDF form to jobs@dandelioncatering.com with the subject line "Dandy's Handy Store - General Manager". Please, no calls or walk-ins. Flexibility with job description and hours may be needed as we adjust to COVID related guidelines and best practices.