

Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Local Rhoots is a growing women-owned business that is passionate about feeding people delicious healthy meals made easy. Local Rhoots delivers family friendly dinners, individual lunches and healthy snacks in 90% reusable packaging in the Gorge, PDX & Vancouver, plus we just opened a Grab + Go Bar in our new location at 13th & Belmont in Hood River, Oregon. We are active in our community, believe success requires a great team and strive to create an exceptional experience for our employees, customers and supporters.

Position: Front of House Manager

Do you love organization? Can you create a warm welcoming environment for customers? Are you ready to let your attention to detail shine?

Local Rhoots is hiring a Front of House Manager to take ownership of our customer facing operations and management of the Grab + Go. They will be responsible for supervising our subscription orders are organized, packed and ready for pick-up or delivery each week, maintain operations of the packing area and ensure Grab + Go customers are taken care of.

- Set the tone, processes, and procedures for the Front of House
- Oversee opening and closing duties are completed and that cleanliness and maintenance are maintained.
- Responsible for maintaining and correct operations of the POS system.
- Inventory & maintenance for front of house items, including glass, packaging and bags, as well as, general supplies.
- Provide excellent customer service to guests and leadership to employees
- Enforce and monitor health, safety and sanitation standards.
- Work with Customer Service personnel to handle and resolve customer complaints according to guidelines.
- Work closely with the Back of the House to provide a seamless customer experience
- Will report directly to the Owner/Chef
- Responsible for quality assurance of products leaving Local Rhoots.

The purpose of the Front of house Manager is to assist the owner in all aspects of the customer-facing experience with both our weekly service and the G + G. They provide a detailed supervisory eye on the Front of House Operations.

Job Specifications:

- 2+ Years experience in the food and beverage industry
- Completed a Bachelor's degree hospitality, or has commensurate experience
- Excellent customer service and interpersonal skills
- Organized and capable of multi-tasking with attention to detail
- Knowledge of MS applications including Word and Excel, as well as, Asana
- High standards of personal hygiene and personal appearances
- Ability to be on feet for several hours at a time
- Oregon Food Handler's Permit

Benefits:

Competitive hourly pay, based on experience
Health Insurance
Retirement Benefit
Employee discount on meals

Email resume and cover letter to Samantha Rodgers, s@localrhoots.com