



RESTAURANT MANAGER – RACQUETS & POOL

PRIMARY JOB PURPOSE

- To manage the daily operation of the racquet's facility and restaurant, pool kiosk, and pool pavilion functions and to perform all duties required of a Restaurant Manager
- To oversee the day-to-day running of these outlets in conjunction with the Food and Beverage Managers which includes management by walkabout assessing performance and service requirements in all outlets and to always maintain the set standards of food and beverage service.
- To assume the responsibility as Duty Manager for the Racquets facility, pool pavilion, and Kiosk whilst on duty. This includes being visible as much as possible – greeting members and guests, walking around, checking on staff performance; monitoring and dealing with any issue such as IT, security, health & safety, member, guest, and staff behavior etc.

KEY RESPONSIBILITIES

- Assumes responsibility as “Restaurant Manager” for the Racquets Facility, Pool kiosk and Pool Pavilion whilst on duty, and to be visible as much as possible – greeting members and guests, walking around, checking on staff performance.
- Overall management of outlets such as the Racquets Facility, Pool Pavilion and Banqueting and Pool Kiosk checking staff, set-up, service levels, equipment, food and bar set up and presentation etc.
- Deal with and report any issues related to member, guest and staff behaviour, security, health & safety, IT, and emergencies, according to Club policy.
- To ensure that all cash up are performed at the end of shift, storeroom, venues, equipment, and products are secured; lights and other electrical appliances are switched off as per Club Policy; ensure FOH and BOH areas are left tidy, and that staff leave the property as required.
- Submit any reports as required.
- To address member and guest complaints whilst on duty and advise the Food & Beverage and Club Managers about appropriate corrective actions taken.
- To follow and carry out all objectives, duties, and tasks as per the job description.
- To stand in for the Duty Manager when required to do so.
- Attend all meetings invited by the CCJ management.
- Ensures compliance with any deadline requirements.

- Communicates with CCJ management any observations whereby CCJ could encounter loss of financial values or respect.
- To work in any F&B area when requested by management.

PERSONAL ATTRIBUTES & SKILLS

- A strong dynamic leader with effective management skills such as planning, organizing, leading, and controlling is essential.
- Independent self-starter who can take ownership has initiative and a positive attitude.
- Delegates tasks to staff in a fair and consistent manner.
- Upholds exceptional service levels as well as improves upon them.
- Strong interpersonal and communication skills (written and verbal).
- Able to train and coach staff to perform at their peak levels.
- Strong Food and Beverage operational knowledge.
- Professional management front of house at all times.
- Passionate about the hospitality industry.
- Ensures a high-level personal appearance in keeping with the standing of CCJ.
- Maintain excellent grooming standards at all times.

MINIMUM / PREVIOUS EXPERIENCE

- Minimum 6 years of Restaurant Supervisory or Managerial experience.
- Minimum 5 years working experience within Hospitality/Club industry.

QUALIFICATION

- Minimum Matric
- Tertiary qualification in Hospitality (preferred)
- Computer Skills – MS Office

PROPERTY

- Woodmead

APPLY NOW!

APPLICATION PROCESS:

Interested applicants must complete the application form and submit it along with their CVs to careers@ccj.co.za no later than **04th February 2026**.