



Front-End Lead

Full Job Description:

About the Opportunity:

We are seeking a positive and energetic Front-End Lead who is ready to learn and lead others to maintain our high food standards while creating a memorable guest experience.

The Front-End Lead is responsible for the smooth operations of tasks and activities associated with the restaurant including:

- Staff scheduling
- Inventory management
- Facility management for restaurant open/close
- Catering orders
- Front-end employee training & development
- Customer service and conflict resolution
- Problem solving
- Compliance with sanitation and safety rules

About our Ideal Candidate skills:

- Ability to balance working in a fast-paced environment with creating customer satisfaction
- Capability for leading a team where needed
- Effective verbal communication which supports dignity, respect, and professionalism with customers, employees, business partners, and ownership
- Ability to lead by example and create an enthusiastic environment
- Attention to detail to complete accurate records necessary for bank transactions, restaurant operations, and employee performance records
- Understanding of industry standards for food quality, safety, and cleanliness
- Willingness to learn new skills and responsibilities

Minimum Qualifications:

- 1 Year work experience
- Work authorization (when applicable)

About the Details:

- Pay: Starting at \$15/hour
- Job Type: Part Time or Full Time
- Weekly day range: Monday - Saturday
- Shift Availability: 10am – 10pm (flexible)

The Rice House offers:

- Flexible Scheduling



- Employee Discount
- Free meal during shift
- Promotional growth & leadership opportunities
- Being part of a team that embraces inclusivity and teamwork

The Rice House is an Equal Opportunity Employer.

Additional Questions?

Contact us at thericehouses@outlook.com