



## LIVE FIRE X SEAFOOD X BAR RESTAURANT SUPERVISOR

### Who are you?

You're a natural leader who oversees the Front of House Team alongside our awesome General Manager and Assistant Manager. You're awesome with people, which makes you a great fit to supervise all employees and help us make sure everything we do is up to snuff, from food quality to service standards. Taste testing and having fun are definitely part of your job description. You also rock at administration like managing inventory and payroll. A total go-getter, you are a key player in helping us meet our internal goals and you're never afraid to let us know when you have a great idea, no matter how weird. You're at the heart of our team, which means that you're a leader in helping us build a healthy and happy family with our team, and building solid relationships with our clients, suppliers and larger community.

### Who are we?

Roar is Tofino's new favourite hang out that doesn't feel new at all. Hasn't this always been your favourite spot? As soon as you walk through the swanky, 70's-shag-carpet vibes of Hotel Zed and into the comfy, cozy restaurant or lush outdoor patio, you'll feel the best kind of déjà vu. It's the first live fire restaurant on the coast and Roar makes every meal feel as relaxing and fun as a roaring beach fire.

We created Roar to be a place for Toficians to unwind after work with friends, but that doesn't mean you'll have to be local to feel like one here. It's fun, it's laid back, it's cozy and it feels like home. There is nothing pretentious about it. It's good food and drink with good ingredients and awesome people.

Roar is the first restaurant brought to the world by Accent Inns Inc! We're a family-owned, BC-based hospitality company with eight hotels across two brands—Accent Inns and Hotel Zed—and now one restaurant! Together we have won the *Employee's First* award from the Tourism Industry Association of BC for our outstanding work culture. Our 2020 Summer Employee Survey showed that 97% of our employees are happy to work here.

We are dedicated to living adjacent to a set of Core Values that embody who we are as a company. We are passionate in our pursuit of ensuring people are free to *Be Real, Have Fun*, be empowered to *Make Everything Better* as we always *Have Each Other's Backs*. Our fam-jam of staff being well taken care of, and taking care of one another, in addition to our communities, is at the core of who we are!

### What do you bring?

- Restaurant leadership experience
- Experience working in a fast-paced environment
- Ability to oversee a team of about 25 people
- Experience with scheduling, inventory keeping, and dry goods ordering
- A passion for contributing to a killer community
- Positive and a team player
- Fantastic organizational skills
- Critical eye for detail
- Previous PoS and cash handling experience
- Serving It Right certified
- Food Safe Certification is an asset