

Luna Red is a bustling restaurant•bar located in the heart of downtown San Luis Obispo next to the historic Mission Plaza. We support locality and sustainability whenever possible and harbor a genuine desire to nurture humankind through the shared experience of food, drink, music, and art.

We are a small, dedicated team of selfless individuals bonded by a passion for quality and an unshakeable work ethic. Above all else, we care.

Our mission is to delight every guest with the most remarkable dining and hospitality experiences that keep them returning. We value authenticity, enthusiasm, and respect.

We are not just a company, we are a family. This is more than a restaurant, it is our house. If this is the culture you desire to be a part of, please see the position(s) for which we are currently hiring.

Scope of position:

The focus of this position is working with and through others, building and maintaining relationships, and working closely and accurately within established guidelines. There is a need for an effective communicator, someone who is able to stimulate and motivate others while being aware of and responsive to their needs and concerns. There will be many different people to meet and work with. The person in this position must be friendly and genuinely interested in the business, agenda, and needs of others, including the company, its management, the team, the company's customers, or all of the above. A persuasive, teaching style of communication is required to communicate the company's policies, programs, and systems. A faster-than-average pace will be the norm for this position. Detail work is a major focus of the job, and those details need to be handled quickly, correctly, and efficiently. This portion of the work will often focus on relationships with others; correct handling of details dealing with others is necessary to maintain and grow relationships. While managing others, following up carefully, closely, and cheerfully is required to ensure both correct work and maintenance of the relationships. Necessary corrections must be made in a constructive, supportive manner. As time is usually a factor, the work must be done on time, as well as correctly. In general, this is a position where guidelines, structure, and established policies must be followed

fairly closely, while working with and for others.

Pace and Variety of Activities:

- Each day different from the next; especially in personal interactions
- Fast-paced environment
- Multiple projects going simultaneously

Focus:

- Very socially-focused; requires "how can I help you?" attitude
- Lots of attention spent on building and maintaining relationships, especially where helping, not pressuring, others fosters the relationship

Decision-Making:

- Adherence to established guidelines and procedures is important
- Important to involve others in the decision-making; there is a need to build consensus rather than make decisions alone

Communication and Collaboration:

- Open, flowing communication is important
- Position requires working with and through others, especially in a helping role
- There is a need for a persuasive, "selling" (rather than "telling") communication style

Delegation and Leadership Style:

- Team environment: leader must be willing to jump in and roll up his/her sleeves to help out when necessary
- Need someone who leads by example, with first-hand knowledge of area of expertise
- Strong, friendly follow-up necessary on tasks delegated to ensure proper results

Qualifications:

- Minimum 2 years' experience in a supervisory role.
- Minimum 2 years restaurant experience.
- Willingness to be trained for and fill in for all Front of House positions.

For consideration, please submit your resume via email to [careers@bluemangomanagement.com](mailto:careers@bluemangomanagement.com)