

Front of House Lead Job Summary

Korczak's Heritage, Inc. at Crazy Horse Memorial® in the Black Hills of South Dakota seeks a passionate, highly motivated, leadership driven Front of House Lead to assist the Restaurant Coordinator with efficient restaurant operations management. This position is not limited to training new staff, maintaining a high level of quality food and service, assisting with controlling cost and waste, while meeting customer service standards.

The Front of House Lead will report to the Restaurant Coordinator and will work closely with the staff at Laughing Water Restaurant ensuring the restaurant runs smoothly and will provide feedback to the Restaurant coordinator.

A High School Diploma or equivalent is preferred, a broad knowledge of the hospitality industry is desired. Exceptional written and oral communication skills are required. Experience with Point-of-Sale System, TOAST preferred. The successful candidate will need management skills and experience in both front and back of-the-house operations. The Front of House Lead will oversee the operations of the dining room staff, work schedules, and compliance with all health and safety regulations along with following State and Federal Employment Laws. This individual will ensure that all areas of the restaurant run smoothly, and customers have a pleasant experience.

Applicants may apply online at <https://crazyhorsememorial.org/dream/employment/open-positions/> or submit a cover letter describing their interest in the position and how they meet qualifications, a resume and three professional references to:

Chaela Holmes, Human Resources Assistant

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