



**The Easy Way to
Find Job Candidates
and Predict Their Success**

What's in the DNA of a successful Restaurant Manager?



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Hiring the right people is critical to the success of every restaurant. That is certainly true when making a management hire. Yet somehow, companies continue to make the same mistakes and hire the wrong people.

Service Orientation

Listening to and understanding a customer's needs and wants is the foundation of a successful manager. Can this candidate understand the demands and requests of a customer without actually asking? Are they approachable and mature?

Great managers will also take time to understand their own employees' strengths, weaknesses, desires, and levels of commitment.

Takes Leadership

Learning all aspects of a given restaurant is essential for a Restaurant Manager to get respect on all levels. Front-of-House and Back-of-House training and knowledge is crucial in order to understand solid foundations of the business. It's important for a good Restaurant Manager to have a solid understanding of every aspect of the operation of the restaurant, and to be able to step into anybody's shoes if needed.

Self-Regulating

Self-control in the workplace is crucial, at all times. With the unpredictable role of a manager in the restaurant industry, the ability to stay calmly focused and alert is a valued quality. The better he or she can rise to the challenge of mastering this skill, the better value they are to the business. At the end of the day, the best managers still find time to thank both their own staff and customers on their way out the door.

Stress Tolerance

Keep calm and carry on! During the rushes, chaos arises. Ultimately, it's up to the manager to keep a cool head. It's not unusual for emotions to run high and tempers to flare as the prompt madness begins — but it's the manager's job to be a steady, calming influence on all of his or her employees.

Drive

With so many things to tackle during the day, it can be easy for some of us to lose focus, and ambition. There are long hours, high stress, and constant surprises. Being able to keep up with the wait staff running circles around you is crucial. You must lead your team to success at all parts of the day, whether it's during a slow Monday morning or a hectic Saturday night.

Try ClearFit free for 30 days!
Visit www.ClearFit.com/restaurants

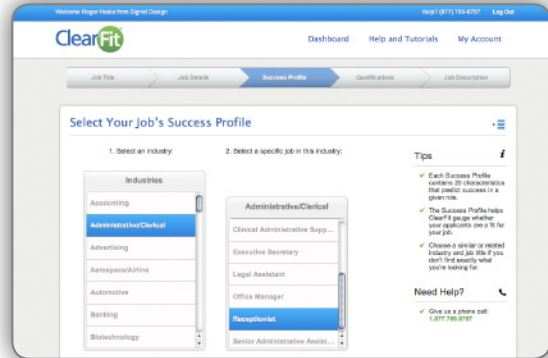
Turn over to see how ClearFit spots
top performers in the restaurant industry! ►



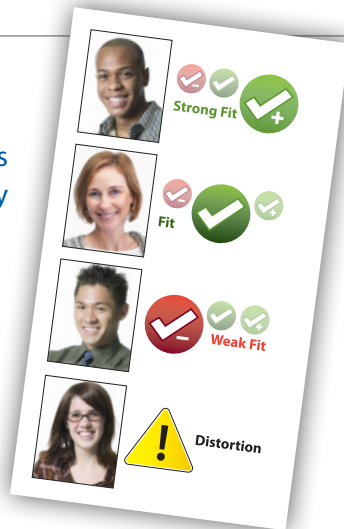
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How It Works

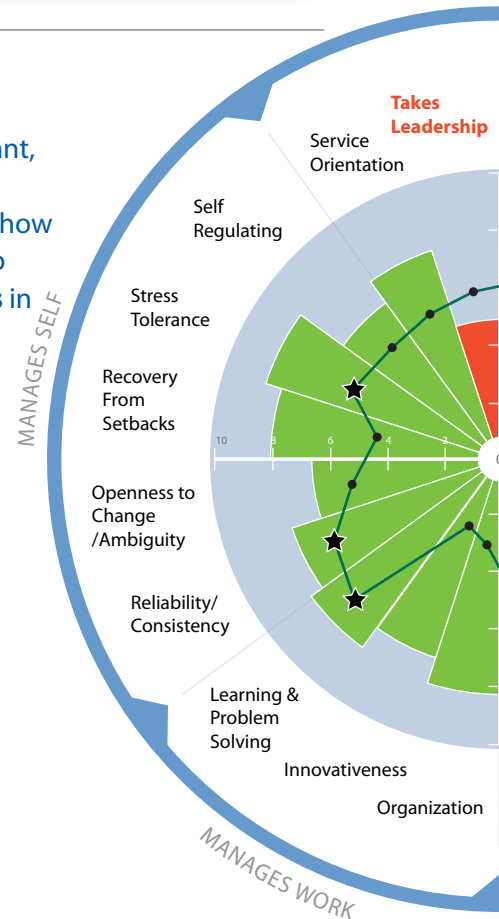
1. Create your job and post to **hundreds of job boards** with a single click.



2. ClearFit ranks applicants according to personality and experience, so you can focus your time on **the most relevant people**.



3. For each applicant, see a detailed report showing how they compare to **top performers in a role** as well as personalized interview questions.



We Work with the Restaurant Industry!

The ClearFit system has a library of thousands of PhD created Success Profiles that contain the traits of top performers in a given job.

Here's just a few of the Success Profiles we have for the restaurant industry:

- Restaurant Manager
- Server
- Chef
- Franchisee
- Host
- Restaurant Business Development



Try it free for 30 days!

GET STARTED: www.ClearFit.com/restaurants