



## FOH Manager at Roshambo

Feel like you're stuck between a **rock** and a hard place?

Tired of being told not to **rock** the boat?

Want to tell your boss to kick **rocks**?

Ready to make that **paper**?

Patience with your current company running **paper** thin these days?

Want to be part of a company that does more than just look good on **paper**?

Tired of feeling like you're running with **scissors** each and every day?

Looking to feel like a complete pair of **scissors**, useful and ready to cut a bitch?

Looking for a company that's a **cut** above the rest?

Join us at **Roshambo**, a 21st century diner from the eccentric minds of the Unskay restaurant group (Muss & Turner's, Eleanor's, Local Three and MTH Pizza). We're hiring managers and chefs now to allow for training at one of our other restaurants. Named after the classic game "Rock, Paper, Scissors," Roshambo opens this fall and offers breakfast, lunch and dinner in the Peachtree Battle neighborhood.

At Roshambo, we take what we do seriously, but we don't take ourselves too seriously. We believe that people matter most and we treat our motley crew like human beings, not faceless, nameless cogs in a machine that churns out unimaginative food like some sort of culinary assembly line.

### WHAT WE'RE OFFERING

- Annual salary starting at \$55k, based on experience
- Bonuses if you kick ass
- Trust, sincerity and transparency
- Paid vacation
- 401(k) retirement plan with matching contributions from us
- Health insurance with a generous monthly employer contribution (with optional vision and dental)
- Company paid life insurance
- Company paid short and long-term disability insurance (AKA: If you're legitimately unable to work during a period of time, you will still have a portion of your income.)
- Every year you're with us - you get a cash bonus...forever!
- Employee dining discount at all locations
- If you refer a quality candidate to come work with us, you get \$500!

- Opportunity for advancement: over 50% of our salaried employees were promoted from within Unsukay.
- A company who truly supports people in the restaurant industry. Unsukay co-founded the Giving Kitchen, a non-profit that provides emergency assistance to food service workers.
- A company who actively supports charities in our community. Unsukay has helped local charities raise over \$3,000,000 in the last 10 years to support worthy causes.

#### WHAT WE'RE LOOKING FOR

Someone with at least two years of relevant restaurant management experience spent encouraging people to perform at a high level and achieve financial success in a restaurant. We also require one year of fine dining experience. (That doesn't mean you have to have held a fine dining manager position, but it does mean you have to have worked in a fine dining style of service.) Experience opening restaurants is a plus!

If you believe you could excel in this role, we encourage you to apply. We are committed to considering a broad range of candidates, including those with diverse work experience and backgrounds. Whether you're new to the hospitality industry, returning to work after a gap in employment or looking to take the next step in your career path, we will be glad to have you on our radar.

P.S. You've heard it from us, but if you'd like to hear from our folks about why they love working for Unsukay, visit: [unsukay.com/join-our-team/](https://unsukay.com/join-our-team/)