This is an excellent opportunity for those who are seeking lasting impact, seek people over profit, others over self, driven to exceed expectations, and not afraid to get your hands dirty. This is for someone who likes to make things happen vs sit behind a desk every day!

We are looking for strong and hungry leaders. Be put on a track for intentional development with high-level responsibilities and expedited career growth. Be a key part of a 7 million dollar business where your decisions matter. Work with one of the fastest growing brands in the nation, Chick-fil-A!

Chick-fil-A St. Lucie West of South Florida opens in December 2018. The Owner/Operator has been with CFA for over 23 years and currently owns the popular mall location (The Gardens). He is growing from 30 employees to 100. He strives to provide a safe and secure environment to give his employees an opportunity to grow and mature. He has high expectations desiring his employees to be high performers excelling at high speeds, and in high pressure environments.

Job Description

Chick-fil-A St. Lucie West of South Florida is seeking individuals to work into a Director level role - Kitchen Director, Hospitality Director, or Drive Thru Director. These roles typically consist of managing and leading 20-40 team members in a variety of roles depending on the position. Some responsibilities specific to these roles include interviewing, hiring, training, and scheduling team members, and the roles will also include a certain amount of regular line work, preparing food, filling orders, etc. After training, this individual will be given an amount of autonomy in his/her area - owning all of the responsibilities to carry out the expectations and challenges of that area. These roles require flexibility in dealing with the unexpected and keeping the team momentum going. This leader will begin as a team member and undergo training to learn the ins and outs of the Chick-fil-A business. After several months, this leaders should move into a supervisory role and become a Director by 6-8 months. Within 2-3 years this individual could begin the application process to become an Owner/Operator of their own store.

**Key Responsibilities Include:**

 • Lead aspects of hiring, customer experience, employee development, scheduling, ordering, inventory, and much more!

 • Quickly increasing responsibilities as influence grows

 • Make hiring decisions, give high-quality feedback, create business plans, set organization goals, speak into business strategy

 • Consistent personal/professional mentorship from owner

 • Track to owning your own Chick-fil-A if you're the right leader!

**Qualifications**

 • Bachelors Degree Preferred

 • 2-3+ years of proven leadership or management experience preferred

 • Character, Competency, Chemistry

 • Punctual; strong follow through

 • Judgment/Decision Making

 • Strategic Skills

 • Integrity

 • Initiative

 • Training; Development; Coaching

 • Team Player

 • Enthusiasm; Passion; Motivation

 • Leadership; implement positive change

 • Self-discipline; Self-learner

 • Entrepreneurial spirit and drive

 • Flexibility; can quickly adapt

 • Empathetic; Tenacious

 • Growth mindset

 • Sense of urgency

 • Highly motivated

 • Strong analytical capacity; strategic planning

 • Strong interpersonal skills; ability to effectively read people and delegate

 • Ability to coordinate operational flow, able to build a team

Additional Information

Monday - Saturday Availability | 5 days a week | 45-50 hours per week | Varying shifts

This Director needs to be available to work opening, closing, and mid-day shifts depending on the week. This individual will gain more autonomy with their schedule as they begin to own their area.

TRAINING/DEVELOPMENT

 • Group orientation and online courses

 • Paired with a certified trainer - hear, observe, complete tasks - OTJ training

 • 1-1 meetings with Area Directors

 • Group coaching

 • Months 1-3: Team Member

 • Months 2-6: Supervisor - Opening/closing restaurant

 • Months 6-24: Director - Oversee area of the restaurant; meet 1-1 with operator each week

 • Year 2-3: could apply to be an Owner/Operator

Competitive Compensation with benefits.