



Food & Beverage Manager Job Description

SUMMARY:

The Food & Beverage Manager is responsible for overseeing all front-of-house services for the Club. Hire, train and supervise employees while ensuring front of the house and back of the house are providing excellent and consistent service to our Members and Guests. The F&B Manager also serves as the Event Coordinator for Golf Outings and Member Tournaments.

ESSENTIAL FUNCTIONS:

- 1) Manage all aspects and areas of the Food & Beverage department including a la carte dining, snack bar service, on course beverage stations, and event functions.
- 2) Responsible for maintaining and overseeing the day-to-day F&B procedures such as side work, server check-outs, employee appearance and uniform standards, plus opening and closing duties.
- 3) Continuously circulate throughout service to ensure Members' expectations are met and table touches are executed.
- 4) Coordinates all food & beverage needs for Golf Outings and Member Tournaments.
- 5) Develops and circulates Banquet Event Order (BEO) to Executive Chef and Golf Operations staff for Golf Outings and Member Tournaments.
- 6) Works with General Manager to continuously ensure employees are providing outstanding and consistent service.
- 7) Fill in as an extra set of hands for service staff by offering to drop drinks, start tables off, etc. Make sure Sand Ridge steps of service are being met and Members are serviced in a timely fashion.
- 8) Oversees and confirms that all dining spaces are setup according to the BEO and are "Member Ready" for the next day.
- 9) Supervises and leads the F&B service staff to exceed the Member's service expectations each and every day.
- 10) Responsible for maintaining all beverage ordering, storage, and month-end inventories.
- 11) Recognizes and resolves Member and Guest complaints and concerns.
- 12) Responsible for overall cleanliness and organization of all inside and outside dining spaces as well as other F&B service and work areas.
- 13) Assists or leads pre-shift meetings to communicate information including reservation list, special requirements, nightly specials, upcoming events, and other details to the F&B service staff.
- 14) Oversees the compliance of all Club rules and regulations as stated in Member Handbook.
- 15) Performs special projects as delegated by management.
- 16) Stays updated on latest developments pertinent to the department as well as the location.

REPORTS TO:

General Manager

Please send resume to Dan DeCrow, General Manager, at ddecrow@msrcc.com

QUALIFICATIONS:

To perform this job successfully, an individual must be able to perform each essential function satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION and/or EXPERIENCE:

1 to 2 years food & beverage management/supervisor experience; excellent people and communication skills. Proven experience managing guest relations; dealing with stressful situations; and demonstrated outstanding customer service. Proven experience managing food & beverage operations. Must possess willingness to learn and perform new food & beverage programs and services. Excellent communication and organizational skills, attention to detail, drive and motivation. Flexibility with schedule with evenings and weekend work required.

LANGUAGE SKILLS:

Ability to read and interpret documents such as safety rules, operating and maintenance instructions, and procedure manuals. Ability to read and interpret retail product labeling. Ability to speak effectively before groups of customers or associates of organization.

REASONING ABILITY:

Ability to apply common sense understanding to carry out instructions furnished in written, oral, or diagram form. Ability to deal with problems involving several concrete variables in standardized situations.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an associate to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the associate is regularly required to stand, walk, and use hands and fingers to handle, or feel. The associate frequently is required to reach with hands and arms and talk or hear. The associate is occasionally required to sit; walk; climb or balance; and stoop, kneel, crouch, or crawl. Specific vision abilities required by this job include close vision, distance vision, and ability to adjust focus.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those an associate encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The noise level in the work environment is usually loud.