



TITLE: Assistant Food and Beverage Manager

DEPARTMENT: Food & Beverage

REPORTS TO: Director of Food & Beverage

TYPE OF POSITION Full Time, Salary

MINIMUM QUALIFICATIONS:

Serving It Right and Food Safe certificates required

- Minimum 2 year in Assistant Food and Beverage Manager role or equivalent fast paced role. Fine dining and/or banquet experience preferred.
- Must be able to work a fluctuating work schedule that will vary depending on events schedule (including days, evenings, weekends, holidays, etc.)

KNOWLEDGE, SKILLS & ABILITIES:

- Ability to communicate with employees, co-workers, volunteers, management staff and guests in a clear, business-like and respectful manner which focuses on generating a positive, enthusiastic and cooperative work environment. Must be fluent in English both written and verbally.
- Ability to lead in a team-oriented, fast-paced, event-driven environment, standing for long periods
- Ability to calculate basic math functions (addition, subtraction, multiplication, division, percentages) as they relate to POS cash/credit transactions, cash reconciliation and product inventory.
- Ability to handle cash accurately and responsibly.

DUTIES & RESPONSIBILITIES:

- Thorough knowledge of POS system, policies and procedures. Must be familiar with the menu.
- Responsible for ensuring all standard operating procedures and policies are implemented and adhered to by the team members to successfully operate the facility.
- Responsible for tending to guest inquiries/concerns promptly with professionalism
- Maintains sanitation, health and safety standards in work areas
- Manage hiring, training, scheduling, evaluating, counseling, disciplining, and motivating and coaching employees
- Work closely with the Director of Food & Beverage, ensuring all inventory is maintained and documented accurately and place weekly orders.
- Processes payroll, maintain employee files and plans vacation time accordingly
- Oversee the function of all Food and Beverage team members, facilities, sales and costs to ensure maximum departmental profit is achieved
- Responsible for proper Serving It Right procedures are being maintained and recognizing guests that are visibly intoxicated and taking action when necessary
- Performs other duties as assigned

This job description is subject to change.