

## **Calerin Golf Club**

### **Food & Beverage Manager**

**Location:** Erin, Ontario, Canada

**Department:** Food and Beverage

**Reports To:** General Manager

**Classification:** Full Time Seasonal (must be available to work any shift including early mornings, days, weekends & holidays)

#### **Summary:**

Do you have a passion for the Food and Beverage Industry? We are looking for someone with leadership abilities, strong work ethic, and positive customer service skills to lead our team. Someone who can adapt to changing schedules while planning ahead for upcoming events.

#### **Primary Responsibilities (*Include but not limited to*):**

- Ordering of food, beer and liquor
- Responsible for monthly inventory reports of all food, beer and liquor
- Executing golf tournaments from initial inquiry to completion, as well as weddings (100 guests)
- Keeping the kitchen stocked, organized, and clean
- Prepping/Cooking for the golf course, MENU and SPECIALS TBD
- Scheduling staff
- Recruiting and training staff in all areas of snack bar

#### **Qualifications:**

- Legally able to work in Canada
- Reliable transportation to and from work
- Food Handler Certificate (or willingness to get)
- Smart Serve Certified (or willingness to get)
- Restaurant experience is preferred

#### **Apply:**

Please submit your resume & cover letter to Chuck Peebles at [manager.calerin@golfnorth.ca](mailto:manager.calerin@golfnorth.ca). Please write "**Calerin F&B Manager**" in the Subject line