

Hospitality Manager

Salmon Arm Golf Club

Location: Salmon Arm, British Columbia

Department: Hospitality

Job Type: Full-time seasonal

Compensation: To be negotiated based on experience

The Salmon Arm Golf Club located in the heart of the beautiful Shuswap area of BC is seeking a Hospitality Manager. This is a full-time seasonal position. For more information about the Salmon Arm Golf Club and its amenities please visit our website: www.golfnorth.ca/salmonarm/

Summary:

The Hospitality Manager ensures that the Food & Beverage Department operates efficiently and profitably while maintaining the reputation of the Salmon Arm Golf Club. The role of the Hospitality Manager will be to oversee the day-to-day operations of the Food & Beverage Department which comprises the Ironwood Restaurant, Hilltop Concession, Heritage Course F&B sales and Snacks at the First Tee Concession. You will work closely with the various departments of the Golf Club and report directly to the General Manager. The Hospitality Manager will have ultimate responsibility for the operation of both the Front-of-House and Back-of-House (Kitchen).

Primary Responsibilities:

- Recruitment/retention/dismissal of department employees.
- Training of department employees and providing them with ongoing developmental feedback through effective management tools, such as positive reinforcement, leading by example, etc.
- Planning effective work schedules.
- Maintain complete knowledge of scheduled activities for the restaurant and golf course and work closely with the other departments.
- Menu design and implementation.
- Maintain a complete knowledge of all menu items, specials, and beverage selections.
- Maintain complete knowledge of and strictly abide by federal/provincial regulations with regards to Food Safety, Liquor Laws, and Work Safe BC.
- Respond to customer trends, needs, issues, comments, and problems to ensure a quality experience and enhance future sales prospects.
- Inventory, ordering, and cost control (food, labor, and maintenance).
- Responsible for daily cash out/reconciliation for all F&B operations at the Club.
- Supervision of both Front of House and Back of House and filling in for employees when necessary.
- Maintains and promotes updated knowledge of company policies and procedures.

- Attend scheduled Management Meetings.
- It must be recognized that all specific duties cannot be listed, and that the F&B manager will be responsible to accomplish unforeseen tasks which relate to overall restaurant operations.

Qualifications:

- Hands-on operational management style and strong knowledge and understanding of Food and Beverage operations.
- Exceptional leadership skills and the ability to develop and motivate staff.
- Strong written and oral communication skills and interpersonal abilities.
- Sound problem solving abilities.
- Excellent organization and time management skills with the ability to set priorities.
- Commitment to exceed guest expectations.
- Technically competent with industry related forms of computer and electronic commerce.
- Ability to adapt and flex to last minute requests and sudden changes.
- Capacity to excel in high pressure environments and the ability to maintain composure and decision quality under pressure.
- Team-working skills and the ability to work independently.
- You must be legally entitled to work in Canada.
- Energetic with the willingness and ability to be hands-on in all aspects of the operation and able to see the advantage from working flexible hours; evenings, and weekends as business levels dictate.
- Food Safe / Serving It Right / Criminal Record Check

Apply:

Please email your resume and cover letter to Brad Kennell at manager.salmonarm@golfnorth.ca. Please write "Salmon Arm - Hospitality Manager" in the subject line.

Deadline: February 10th, 2023

We thank all applicants for their interest, however only those being considered will be contacted.

