

Hospitality Manager

Salmon Arm Golf Club

Location: Salmon Arm, BC

Department: Hospitality

Reports To: General Manager

Classification: Full-Time

Summary:

The Hospitality Manager is responsible for the day-to-day hospitality (food & beverage) operations. The goal is to create an exceptional hospitality team and an inviting environment for patrons while following corporate morals, values and expectations.

Responsibilities:

- Responsible for achieving financial and operational targets.
- Responsible for ordering/receiving/controls/inventory.
- Executes and maintains food safety standards.
- Supports supervisory staff in training and development of new staff and facility management.
- Assist in menu development.
- Create and maintain a friendly, upbeat and welcoming environment
- Comply with the Occupational Health & Safety Act.

Qualifications:

- Passionate about great food and teamwork
- Demonstrate a willingness to learn new skills.
- Ability to work in a fast-paced environment.
- Ability to have fun and inspire others.
- Self-motivated with strong communication and organizational skills.
- 5 years relevant experience.
- Computer skills (excel, word, explorer).
- Food Safe certificate
- Serve it Right Certificate
- WHMIS training
- First Aid Certification

Working Conditions:

- Bending, lifting, extended periods of standing.

To Apply:

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

Job Posting

Salmon Arm Golf Club requires an outgoing leader with a vision of providing the best possible hospitality experience to clients. Mentoring, directing and leading a team of service minded individuals in a fast-paced environment will prove to be both rewarding and enjoyable.

Salmon Arm Golf Club is part of the GolfNorth Properties family of courses offering competitive wage packages, an incredible work environment, and career advancement opportunities.