



1913

Vernon Golf & Country Club

(250) 542-0151 / info@vernongolf.com
800 Kalamalka Lake Road, Vernon B.C.

Position Posting

Title: Food and Beverage Manager

Department: 1913 Restaurant

Reports to: General Manager

Come enjoy the spring and summer in the North Okanagan!

We are seeking a motivated, detail orientated person to Lead our Dining team. Vernon Golf & Country Club is located in Vernon, BC just steps away from the stunning Kalamalka Lake. Vernon is the ideal location to establish your career in Food & Beverage.

As part of our friendly and customer service orientated employee group, you will be eligible for the amazing benefits we offer including:

- Golf for free at the exceptional Vernon Golf & Country Club.
- Complimentary meals while on shift
- 15 to 30% discounts on pro shop merchandise
- Opportunity for educational assistance and career training.

Responsibilities, Knowledge, Skills, and Abilities:

Reporting to the General Manager, the Food and Beverage Manager will be responsible for all management functions, operating procedures, practices, and results for Vernon Golf & Country Club Food & Beverage Operations

The Role:

- Ensure all F&B team members have the resources and training required to ensure our service standards are upheld and we are consistently delivering an exceptional guest experience in all areas.
- Work closely with the leadership team to ensure we are maximizing revenues and profits from all F&B operations.
- With support from our General Manager and F&B leadership team, oversee all elements of the F&B employee life cycle to ensure our employee experience is best in class from beginning to end.
- Responsible for consistently monitoring the financial results of our F&B operations and ensuring they are in line with our goals.
- Track critical KPI's to ensure operations are performing as required
- Approve all F&B related quotes, invoices, and disbursements to ensure they are in line with projected target margins, forecasts, and budgets.
- Assist in capital planning budgets and strategies.
- Oversee food and beverage menu planning to ensure our products meet the expectations and needs of our members and support the annual forecasts and budgets.
- Ensure daily alcohol inventories and monthly food inventories are managed appropriately.
- Ensure all H&S practices and policies are upheld.
- Responsible for the booking, planning and execution of conferences and special events.

What You Bring:

- 6 years experience in a leadership role within the restaurants and events industries.
- Experience in high volume F&B operations is considered a strong asset.
- Post Secondary Education in Food Service Management, Hotel and Restaurant Management, Hospitality or related field.
- Able to work a variable schedule including evenings, weekends, and holidays.
- Ability to assess customer and employee needs and ensure quality standards are met.
- Time Management and ability to multi-task in a fast-paced environment.
- Great communication skills.

We only hire the best and brightest so if your talent, professionalism and warm outgoing personality would be a good fit for us, please submit your resume and cover letter to manager@vernongolf.com quoting #2022-VGLC-07. Posting will remain open until filled.

NOTE: Only those applicants under consideration will be contacted. Please accept our utmost appreciation for your interest. We are an Equal Employment Opportunity employer. Employment decisions are based on merit and business needs, and not on race, color, creed, age, sex, gender, sexual orientation, national origin, religion, marital status, medical condition, physical or mental disability, military service, pregnancy, childbirth and related medical conditions or any other classification protected by federal, provincial and local laws and ordinances. This Equal Employment Opportunity policy applies to all practices relating to recruitment and hiring, compensation, benefits, discipline, transfer, termination and all other terms and conditions of employment. While management is primarily responsible for seeing that equal employment opportunity policies are implemented, you share in the responsibility for assuring that, by your personal actions, the policies are effective.