



A division of Country Club Tour Inc.

Job Posting

Food and Beverage Manager

River Ridge Golf Course

Start Date: March 1, 2019

Posting Close Date: Jan 25, 2019

River Ridge Golf Course is seeking a new food and beverage manager for the 2019 Golf season and beyond. The ideal Food & Beverage Manager is outgoing & friendly, enjoys serving people, and possesses strong leadership characteristics. Previous F&B management experience is an asset, along with previous banquet experience while specific golf course experience is ideal but not required.

Specific Responsibilities include:

- Manage all aspects of Food and Beverage points of Service
- Ensure Profitability, Efficiency
- Focus on Service Excellence
- Recruiting, hiring and training of all Food and Beverage employees including kitchen and front-end staff
- Inventory management including ordering and receiving from multiple suppliers
- Monthly sales reporting and inventory auditing
- Maintain and update training procedures and policies
- Meet regularly and work closely with the course General Manager/Head Professional
- Support when required with culinary production, clubhouse setup, lounge service and banquet service
- Assist GM/Head Professional with the coordination of events for both large and small groups (Golf Tournaments etc.)
- Scheduling of all dining room, kitchen, lounge and banquet shifts.
- Maintain the dining room, kitchen, lounge and banquet areas in accordance with health department regulations

Position Requirements

- Pro-Serve Certification and knowledge of local and provincial laws regarding food handling, sale and licensing of alcohol
- Extensive knowledge and hands-on experience in food, beverage and service sectors an asset
- Knowledge of product and labor cost control, purchase ordering and supplier/vendor management

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River Ridge Golf Course



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- Excellent organizational skills with the ability to assess operations, prioritize and multi task multiple services and timelines, and respond constructively to changing requirements and service or quality issues
- Strong computer skills in Microsoft Office, Word, Excel, Outlook and Tee-On (or comparable POS),
- Flexible schedule (able to work evenings and weekends when required)
- Ability to work in a fast-paced environment, handle stressful situations appropriately and adhere to long periods of standing and walking
- Strong interpersonal, communications and customer service skills
- Strong knowledge of food and its preparations and trends
- Strong knowledge of wine, liquor, beer and bartending
- Ability to plan and host banquets for up to 150 people

Compensation:

- Compensation will be determined on applicant's experience

If you are interested in the position please submit a resume to:

Travis Yeske
General Manager / Head Professional
River Ridge Golf Course
travis@countryclubtour.com

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