

Hill's Resort  
4777 W. Lakeshore Rd.  
Priest Lake, Id 83856  
[www.hillsresort.com](http://www.hillsresort.com)

Job Description: Food & Beverage Manager

The Food & Beverage Manager is ultimately responsible for all food & beverage operations on a daily basis; essentially being the "face of these operations" with a hands on approach and an understanding that staff and guest engagement is crucial. The Food & Beverage Manager consistently provides excellent dining and other food and beverage experiences for all resort guests. This position works closely with the General Manager.

Key Responsibilities of the Food & Beverage Manager may include, but not be limited to:

- Be the primary coordinator of food & beverage front of the house budgeting, hiring, training, orientations and creating a motivated team environment
- Oversee the operation of all F&B facilities and functions
- Have a strong and visible presence with all guests and have the professionalism to instinctively know how to handle any given situation
- Have the skill to work side by side with management in all departments
- Have the skill to communicate service expectations to the staff and positively motivate them to understand and execute those expectations
- Develop close working relationship with the special events coordinator in order to meet the client's needs
- Develop interesting and innovative ways of promoting Hill's Resort events and activities
- Work with management in recommending strategies that will achieve the goal of consistently providing outstanding F&B experiences for all guests
- Work with kitchen manager/executive chef on new menu items and presentation that maximizes guest satisfaction and minimizes food cost
- Recommend, monitor and manage policies, operating procedures and staffing for all F&B operations
- Keep current on matters pertaining to the food and beverage industry: ie, health and safety regulations etc.
- Have responsibility over all beverage inventories and purchases
- Monitor employee dress codes according to policies & procedures
- Ensure that an accurate reservation system is in place
- Periodic inventories and ordering of china, glassware and silverware
- Help develop wine lists and wine programs
- Establish and maintain professional relations with vendors
- Serve as manager on duty on a scheduled basis
- Is committed to improving all aspects of the business

Please email resumes to: [craighill@hillsresort.com](mailto:craighill@hillsresort.com)

Resume deadline: December 15, 2016

Position open immediately

Wage commensurate with experience