

JOB POSTING DETAILS

Employer	Community First Curling Centre (Soo Curlers Association)	Job Type	RI
Job Title	Food & Beverage Supervisor	Duration	Full Time Seasonal
Job ID	11722	Location	Sault Ste. Marie
Date Posted	November 5, 2021	Closing Date	December 10, 2021

Job Overview - Description & Duties

The Soo Curlers Association is recruiting a highly motivated individual to the position of Food and Beverage Supervisor. Reporting to the General Manager, the Food and Beverage Supervisor will represent the Community First Curling Centre with the highest level of professionalism and lead a team who will provide outstanding food and beverage products and services to our members and public patrons.

The Soo Curler's Association (est. 1944) operates out of the Community First Curling Center, offering league play to members, learn to curl instruction. The facility hosts major curling events and is open to the public, providing hospitality services with bar, restaurant, banquet facilities and ice rentals. The position is full time hours, for the period of the curling season (Mid-September to Mid-April). Salary is based on qualifications and experience. The successful candidate is an individual who will: have effective supervisory and communication skills, in order to provide leadership, direction and support to staff, be a "people-person" with the capacity to relate to people at all levels and in a variety of situations, be highly motivated and a self-starter, have the ability to multi-task, and lead effectively in a fast paced, high volume operation, have knowledge about the food and beverage service industry, be a role model, have a positive professional and enthusiastic demeanor.

Specifically, the Food and Beverage Supervisor will be responsible to: participate with Management in the selection and hiring of food and beverage staff, train all staff as required, provide oversight and supervision of staff, monitor performance and provide feedback and coaching as required. Shift scheduling of food and beverage staff, perform daily duties as a bartender, server and host as required, ensure that The House Restaurant, hospitality industry and Public Health standards are maintained at all times. Maintain a professional and courteous rapport with members, guests, employees, suppliers and management, manage reservations/event bookings, evaluate food and beverage service, and implement corrective actions as required. Respond to and resolve any member/guest service issues promptly. Ensure proper opening and closing procedures are adhered to at all times. Ensure cleanliness and sanitation of all food service and clubhouse areas. Ensure timely and efficient ordering of all food & beverage products and supplies; manage inventory.

Contract Seasonal
 Expected start date: 2021-11-15
 Job Types: Full-time, Contract
 Salary: \$18.00-\$20.00 per hour
 Additional pay: Tips

Required Skills

Minimum Qualifications: *

- Smart Serve Certification
- Diploma in Culinary or Hospitality
- Minimum of 2 years experience in the Hospitality/Culinary field

Experience:

- Experience with recruitment and supervision of employees

- Experience with establishing effective operating procedures and processes
- Resourceful and independent, but able to work effectively within a team-oriented environment
- Customer service focused
- Demonstrated leadership and team building skills, including the ability to motivate individuals, problem solve and resolve conflict
- Effective time management, organizational, and prioritization skills
- Excellent written, verbal, and communication skills
- Proficient use of computer technology; will be required to learn and use club specific applications

Other Requirements

Other Requirements:

- Valid driver's license and access to vehicle to travel.
- Able to work all shifts, including weekends and evenings as required.

How to Apply

Please submit resume to Employment Solutions via email employmentsolutionsjobs@saultcollege.ca, and quote job #11722