

Grosse Pointe Yacht Club Food and Beverage Director

Reports to: General Manager

Supervises: Catering Managers; Beverage Supervisor; Food & Beverage Supervisors, A la Carte and Banquet Service Staffs; Bartenders and Bar Backs; Receptionist Area.

Education and/or Experience:

- Four-year College or University degree in Hospitality Management or Culinary Arts.
- Five years as a Food and Beverage Manager.
- Experience in high volume food and beverage operation managing multiple outlets.
- Catering sales or banquet management experience.

Job Knowledge, Core Competencies and Expectations

- Food and beverage cost controls and operating procedures.
- Accounting.
- Menu design.
- Marketing and promotions.
- Wine, spirits and bar operations.
- Point-of-sales systems.
- Strong interpersonal and organizational skills.
- Polished, professional appearance and presentation.
- Manage stress and time.
- Build a team, train, and maintain employee teams.
- Effective communication through all department levels and throughout Club.
- Knowledge of and ability to perform required role during emergency situations.

Job Summary:

Responsible for Club's dining services and all food and beverage production throughout the Club. Directly supervises the Catering Managers, Beverage Supervisor, Food and Beverage Supervisors, Receptionists and managers of all other outlets such as snack bars, pizza oven and outdoor Gazebo Bar., etc. Plans, implements and monitors departmental budgets. Hires, trains and supervises subordinates and applies relevant marketing principles to assure that the wants and needs of Club members and guests are consistently exceeded.

Job Tasks/Duties:

- Develops an operating budget for each of the department's revenue outlets; monitors and takes corrective action as necessary to help assure that budgeted sales and cost goals are attained.
- Develops a capital budget for all necessary food and beverage equipment and recommends facility renovation needs.
- Ensures that adequate cash procedures are followed and that documentation is reported in an accurate and timely manner.
- Responsible for proper cash and charge procedures, guest check analysis, tip reports, ticket controls and daily sales reports and analysis.
- Manages the department's long-range staffing needs.
- Assists in recruitment, training, supervision and mentoring of food and beverage staff.
- Helps plan and approves the organizational chart and staffing and scheduling plans in the Food & Beverage Department.
- Assures that effective orientation and training for new staff and professional development

- activities for experienced staff are planned and implemented.
- Monitors employee records to minimize overtime and keep labor costs within budget.
 - Assures that all standard operating procedures for revenue and cost control are in place and consistently followed.
 - Assures that all applicable Club policies and procedures are followed.
 - Helps plan and approves external and internal marketing and sales promotion activities for the department's outlets and special Club events.
 - Reviews with the Executive Chef menu items, pricing, and menu designs for all outlets, special events and banquet events.
 - Establishes quantity and quality output standards for personnel in all positions within the department.
 - Ensures all legal requirements are consistently followed, including wage/ hour and federal, state or local laws for food safety and the sale/consumption of alcoholic beverages.
 - Ensure all energy management, preventive maintenance and other standards are consistently met.
 - Ensures that all new employees receive the appropriate safety instructions and training; establishes and enforces all safety policies and procedures including OSHA regulations and ensures that appropriate proof of training is documented to the employees' personnel files.
 - Researches new products and evaluates their cost and profit benefits.
 - Maintains food and beverage absentee and tardiness records.
 - Monitors purchasing and receiving procedures to ensure proper quantity, quality and price for all purchases.
 - Conducts a daily pre- meal briefing with the a la carte staff and bartenders to review menu specials, wine training and service standards.
 - Greets guests and oversees actual service on a routine basis.
 - Helps develop wine lists and wine sales promotion programs.
 - Establishes updates and maintains all written standards and procedures for the department as needed.
 - Addresses member and guest complaints and immediately resolves the issue; advises the General Manager about appropriate corrective actions taken.
 - Serves as an *ad hoc* member of appropriate Club committees.
 - Monitors appearance, upkeep and cleanliness of all food and beverage equipment and facilities.
 - Monitors employee dress codes according to policies and procedures.
 - Approves all product invoices before submitting to the Accounting Department.
 - Monitors or manages physical inventory verification and provides updated information to the Accounting Department.
 - Responsible for the proper accounting and reconciliation of the point-of-sale and member revenues.
 - Maintains records of special events, house counts, food covers and daily business volumes.
 - Ensures that an accurate reservation system is in place.
 - Audits and approves weekly payroll.
 - Approves all entertainment.
 - Responsible for long-range planning for the department in concert with the Club's planning process.
 - Establishes and maintains professional business relations with vendors.
 - Works with the Club's Chief Financial Officer to identify and develop operating reports and for ongoing control of the department.
 - Recommends operating hours for all food and beverage outlets.
 - Ensure timely correspondence with all catering guests including inquiry, follow-up, contracts, billings and thank-you letters.
 - Complete periodic china, glass, and silverware inventories.
 - Implement and monitor sanitation and cleaning schedules.
 - Completes other appropriate assignments from the General Manager.

Licenses and Special Requirements:

- Food safety certification.
- Alcoholic beverage certification.

Physical Demands and Work Environment:

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.

All candidates must show proof that they are eligible to work in the US, and pass all pre-employment drug screening and background checks.

Please send all resumes to ttrainor@gpoyc.org