



Alstede Farms LLC, Job Description

Manager – Food and Beverage

Overview:

Plans, directs, prepares, and supervises food and beverage operations within the Property, under limited supervision, including food concessions, catering and special events, to generate the highest possible profit for the department and farm. Responsible for the achievement of budgetary goals. Supervises and reviews the work of subordinate staff. Performs related administrative and supervisory duties as required. Hours fluctuate depending on the amount of events and the times. We are looking for a hands-on person.

How You'll Make A Difference:

- Directs and supervises all food and beverage operations. Informs the Assistant GM of all developments arising within the division via daily communication. Works with the AGM and Hospitality Department to ensure that the resources required to support the food service business are effectively developed and maintained. Maintains effective communication with all associates and staff members.
- Supervises subordinate food and beverage managers; supervisory duties include instructing; assigning, reviewing and planning work of others; maintaining standards; coordinating activities; allocating personnel; selecting new employees; training/development; acting on employee problems; recommending and approving employee promotions, transfers and discipline, and recommending discharge. Motivates management and associates to achieve excellence in individual performance.
- Develops and manages the execution of the food business/operating plan/strategy to ensure all financial and business goals are exceeded. Ensures operating budgets are appropriately maintained and bottom-line profit goals are met. Monitors cash control to include over/shorts, loss prevention and daily sales reconciliation.
- Ensures the proper maintenance of food facilities, including evaluating the need to replace/purchase new equipment. Assists in the planning/development for all capital projects within the division. Generates maintenance requests and project requests; assists in ensuring effective coordination and design of construction/capital projects for the department.
- Develop menus and preparation methods for all food venues in conjunction with Hospitality Department. Coordinates and monitors line speed to ensure service efficiency. Assists in managing the division inventory control, point-of-sale and time and attendance systems.
- Monitors food safety; ensures compliance with all state and county health and safety standards, various laws and regulations, as well as industry and park standards. Ensures



maintenance of required food service licenses. Develops curriculum and coordinates and trains all seasonal associates in safe food handling

- Provides strategic direction and guidance for food concepts and product development. Receives and responds to guest comment reports and interacts with park guests in person; takes corrective action as necessary to maintain effectiveness of property services and products.
- Provide break and meal periods to subordinates in compliance with park, state, and/or federal guidelines. Support staffing, scheduling, time and attendance requirements in accordance with scope of position expectations.
- We are all hands on managers meaning we do handle tasks on any given day.
- Other duties as assigned

We're Looking For:

- Bachelor's Degree in Hospitality or Business Management
- 6-8 years related experience in settings that service fine dining, multi-unit, high volume food and beverage operations (i.e. MLB, NBA, NFL venues) or theme parks with multiple operations.
- ServSafe Manager Certification required
- ServSafe Alcohol Certification suggested
- Passionate about understanding and creating an exceptional guest experience
- Ability to pass a mandatory (or random) drug test, per Company policy, unless prohibited by state or provincial law.
- Ability to pass a background check, if 18 years of age or older, which may include, but is not limited to, credit, criminal, DMV, previous employment, education and personal references, per Company policy, unless prohibited by federal, state, or provincial law.