



## Food & Beverage Manager Position

The Minnedosa Golf & Country Club is an 18-hole golf course located in Minnedosa, Manitoba along the banks of the beautiful Little Saskatchewan River. Here at MGCC we aim to please all customers by providing quality products with our excellent service in a pleasant atmosphere. Our fun environment flows from the course to the clubhouse as we happily host locals and tourists throughout the season. Our restaurant plays an integral part in that and mirror's the course conditions we've become highly respected for. Minnedosa Golf & Country Club is now taking applications for a motivated individual to become a pivotal team leader of our business operation by being the food and beverage manager.

This position is a full time, seasonal position, running from April to mid-October, involves working evenings, weekends & holidays. Working together with the General Manager, the successful candidate will have both restaurant and managerial experience and will play a crucial role in elevating the success of Minnedosa Golf & Country Club.

### Duties & Responsibilities:

- Lead a positive work environment by building relationships with staff and customers
- Provide the employees the tools they need to provide exceptional customer service consistently
- Control of the complete menu, items must be cost effective and presentation stays consistent
- Analyze expenses so proper margins allow us to meet our goals
- Primary contact and responsible for weekly scheduling for the



kitchen staff (cooks & servers)

- Hiring & training of seasonal staff with aid from the GM
- Product ordering from multiple vendors efficiently
- Adhere to all public health & safety regulations
- Prepare for golf tournaments, banquets and weddings in a timely manner and are executed smoothly
- Ensure cleanliness of the kitchen and restaurant daily
- Proactively promote MGCC's image with customers and staff

Qualifications & Assets:

- Managerial experience in a restaurant or food & beverage environment
- Experience cooking in a commercial kitchen
- Passionate about hospitality
- Excellent communication skills with customers, vendors & staff
- Excellent training and recruitment skills
- Able to work in a fast paced, changing environment
- Leads by example
- Strong problem solving skills
- Computer & technology inclined
- Knowledge of the game of golf would be an asset but not required

Benefits:

- Compensation package commensurate with experience
- Gratuities from events
- Meal allowance
- Golfing privileges

Please submit your resume and cover letter to Patrick Law at [golfminnedosa@gmail.com](mailto:golfminnedosa@gmail.com) by **December 12<sup>th</sup>, 2021**.

We thank you for your interest however, only candidates moving to the interview stage will be contacted.