

## Career Opportunity

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<b>Title</b>	Food and Beverage Supervisor
<b>Wages</b>	\$19 - \$22 / Hour (Competitive hourly wage, plus gratuities)
<b>Job Types</b>	Full Time / Permanent
<b>Schedule</b>	Shift (Evenings/Nights, Holidays, Weekdays/every Weekends, Overtime)
<b>Department</b>	Food and Beverage
<b>Reports To</b>	Food & Beverage Manager

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### Position Summary:

We are seeking a dynamic and experienced Food & Beverage Supervisor to lead our team in delivering exceptional dining experience. The ideal candidate will possess strong leadership skills, extensive restaurant and food service knowledge, and a passion for hospitality. This role involves overseeing daily operations, supervising staff, ensuring food safety standards, and maintaining high levels of customer satisfaction. Previous experience in restaurant management, food handling, and team supervision is essential to succeed in this position.

### Key Accountabilities:

- Oversee the daily operations, guest service and staff related issues for all F & B Outlets, and acts as Food & Beverage Manager during offsetting schedules.
- Provides input on employee performance to the F & B Manager
- Provides support to staff by ensuring they have the proper tools to complete their duties effectively and efficiently.
- Assists in preparing employee schedules and editing time sheets.
- Ensures timely food and beverage delivery.
- Follows all established policies and procedures and enforces Liquor and Health Policies
- Monitors staff close out and ensures accuracy.
- Supervises guest and group accounts settlements.
- Performs POS system changes, Promo Voids, QSA's, etc.
- Leads by example and assists on the floor as required.
- Provides training to servers to increase revenue through up selling techniques and ensuring service standards.
- Assists with the daily management of Food and Liquor Inventory Systems
- Assists with the daily tracking of labour.
- Manage other initiatives or duties as required.

### Education and Qualifications Requirements

- Proven experience in supervising food and beverage operations
- Strong knowledge of POS systems, particularly Micros POS
- Excellent team management and customer service skills
- Background in food handling and restaurant management
- Experience in food preparation and cooking
- Familiarity with bartending and barista duties
- Previous experience in hotel and restaurant environments
- AGLC Certificates: ProServe & Reel Facts (VLT)

### **Work Environment Considerations**

Regular and restaurant environment, non-traditional work hours, standing and walking for extended periods of time; lifting and carrying.

### **Special Working Conditions**

The Company is committed to sound internal control policies and practices. Every team member will follow the internal control practices required of their position and department. Every team member will follow and support the Core Values, Mission, and Guiding Principles of the Stoney Nakoda Resort.

### **Compliance Requirements**

- Every team member must comply with all requirements of the corporate policies.
- Every team member will be familiarized with the business process documentation and internal control objectives related to their position, and how their job description aligns with specific internal control activities for which they are responsible.
- Adhering to all company and regulatory policies as they relate to functions of the position.

### **Licensing or Certification Requirements**

For positions that require special certification, the appropriate level of certification will be maintained.

### **Benefits**

- Group Benefits include:
  - Dental care
  - Extended health care
  - Life insurance
- Flexible schedule
- On-site parking
- Tuition reimbursement
- Staff Food Discount

Please submit resume to:

By email at [careers@stoneynakodaresort.com](mailto:careers@stoneynakodaresort.com), in person at 888 Nakoda Way, Kananaskis, AB or check out our Website at <https://www.stoneynakodaresort.com/careers>