South Shore Yacht Club - F&B Manager

South Shore Yacht Club is seeking a Food and Beverage Manager who would be responsible for the operations of our restaurant, bar and events of our private Club. This person is responsible for ensuring that all food and drinks are of the highest quality and the location is clean and organized. A few of the main duties of this position are handling Member requests, creating service policies, hiring, training, scheduling and guidance of the service staff and complying with food and safety regulations. They will also review and advise per financial reports of food and beverage performance.

Our Food and Beverage Manager should have four years of experience in the restaurant industry, private Club experience is a preference.

Must be able to work weekends, evenings, and holidays.

Skills

- In depth knowledge of restaurant practices, procedures and POS systems
- Knowledge and practice of all sanitation procedures
- Prior experience with all aspects of event planning and execution
- Ability to successfully lead, schedule and process payroll for service team
- Skilled at hiring and training service team
- Very good written and verbal communication skills
- Demonstrate ability to analyze and react to changes in volume and revenues
- College diploma or equivalent preferred

Job Type:

Full-time, Contract

Compensation:

Commensurate with Experience

Benefits:

Comprehensive medical package

Education allowance for industry classes

Daily complimentary meal

Paid vacation

Interested and qualified candidates should submit their resume and cover letter to;

Kate Newton, CCM - k.newton@ssyc.org

No Phone calls please