

# Food & Beverage Manager

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## More information about this job:

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### Overview:

#### General Summary:

MCR Development is seeking a talented **Food & Beverage Manager** with an entrepreneurial attitude. You will lead your team and be responsible for planning, inventory, ordering, and food and liquor costs. The Food & Beverage Director will report to and communicate with the General Manager

### Responsibilities:

#### Principal Responsibilities:

- Clearly describe, assign and delegate responsibility and authority for the operation of the restaurant, bar, room service, banquets, and kitchen
- Develop, implement and monitor schedules for the operation to achieve a profitable result.
- Participate with Kitchen Manager in the creation of menus
- Maintain proper inventory and cost control measures
- Abide by all state, federal and corporate requirements pertaining to serving alcoholic beverages.
- Ensure proper liquor controls are in place.
- Oversee all cash handling staff to ensure cash handling policies and procedures are adhered to.
- Responsible for overall guest satisfaction in all F&B disciplines
- Continuously evaluate the performance and encourage improvement of the associates in the food and beverage department. Plan and administer a training and development program within the department which will provide well-trained associates at all levels.

#### Additional Details:

- **Minimum of 2 years of experience as a Full Service Food & Beverage Director in the hotel industry REQUIRED.**
- Must be highly motivated, organized, self-directed, with strong initiative and desire for achievement.
- Exceptional team building and customer service skills required.
- Excellent communication and presentations skills required.
- Must be a leader, a driver, and bottom line oriented.
- Must be able to work a minimum 50-hour work week

#### Position Offers:

- Competitive Salary
- Bonus Plan
- Growth Potential
- Health and Dental Insurance
- Paid Vacation