

## Fine Dining Manager Job Description

The talented individual who will fill this role will be someone who is dedicated and engaging. This position is responsible for clubhouse Food and Beverage operation. The Fine Dining Manager needs to have a servant's heart and a passion for leading a team. We are looking for a leader! This individual will teach, guide and support our Clubhouse F&B teams to exceed our standard of excellence our membership deserves. This individual will always act with compassion and integrity. The successful candidate will lead and guide the Food & Beverage Team with the Main focus of Clubhouse Fine Dining Operations and Service.

### Candidate Qualifications

#### **Leadership:**

Distinct focus on employee culture and environment.

Become a consistent visible figure for the Club.

Responsible to uphold the employee dress code and to act when needed.

Effectively communicate with all department leaders.

Encourage teammates to share their ideas.

Develop leaders – must have a passion to work together and teach everyone.

#### **Operations:**

Responsible for the training, coaching, supervision and termination of Food and Beverage Staff.

Assists the Food and Beverage Director in the recruitment, training, supervision and termination of all servers, bartenders, hosts, and food runners.

Help create and monitor effective onboarding orientation and continuous training programs for the team.

Ensure all legal requirements are followed including wage requirements, food safety, and the sale and consumption of alcohol.

Organize and ensure the implementation of nightly service meetings and trainings.

Address all member and guests' feedback and complaints and will advise the Food & Beverage Director as needed.

Responsible for the appearance and cleanliness of all Food and Beverage Dining Areas.

Responsible for par levels of china, glassware, and silverware.

Implement routine cleaning schedules.

The ability to work nights, weekends, and holidays as dictated by the schedule.

Completes other assignments from the Director of Food and Beverage.

**Reports to: Food and Beverage Director.**

**Qualifications / Educational Requirements**

Bachelor's Degree in Hotel/Restaurant Management, Business, or a related field is preferred.

A minimum of three years of experience in a private club, luxury hotel, or resort management role.

An individual with exceptional character that has demonstrated dedication to the profession.

Impeccable and verifiable references. All candidates will be subject to a thorough background check.

Compensation/Benefits:

Full-time, salaried position

Salary range Competitive (DOE)

Paid Time Off (PTO) and sick time

Health, dental, vision insurance offered

Healthcare spending or reimbursement accounts such as HSA's or FSA's

Matching 401(k) plan

FREE employee meals

FREE golf & fitness opportunities

Retail discounts

**Resumes:**

Please direct all resumes and questions to Ryan Huesman, Clubhouse Manager at the Club at Ravenna

[rhuesman@ravennagolf.com](mailto:rhuesman@ravennagolf.com)