Oki Golf Job Description – FOH F&B Supervisor

ABOUT OKI GOLF:

At Oki Golf, Our business is hospitality! We are committed to a culture that encourages growth and development, recognizes team member's hard work and commitment to service, and rewards team members for process improvement ideas and going above and beyond. If you truly have a passion to serve others and are committed to working hard, this is the place for you.

SUMMARY:

As a Front of House (FOH) Food & Beverage Supervisor you will be responsible for managing all aspects of the restaurant operation related to delivering an exceptional dining experience through the use and training of our Universal Product and Service Standards as well as fine dining service sequence. The Food and Beverage Supervisor is responsible for the selection, training, development and management of both year-round and seasonal team members. You will also be responsible for maximizing the restaurant revenues by providing an exceptional, consistent dining experience as well as understanding room capacities and the reservation process to fully utilize restaurant space.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

* Represent, contribute to and promote Oki Golf as the market leader.
* Must be proactive in developing innovative ideas to facilitate the continual delivery of exceptional quality products and profit contributions to the Company.
* Monitor guest feedback and surveys using the feedback garnered as a training tool as well as to consider new offerings.
* Ensure the restaurant assets are well maintained
* Understand Oki Golf’s definition of guest service and embody the service philosophy.
* Understand business levels and opportunities to increase revenue through innovative programming
* Recruit, hire and train restaurant team members
* Understand and value individual growth and development as well as formulate strategies for growth and development of team members.
* Establish and embody the benchmark of performance to the department in the areas of motivation, sense of ownership, and dedication to quality of product.
* Responsible for the supervision and follow up of all staff assignments.
* Manage monthly expenses to the budget, minimizing expenses and overtime.
* Conduct monthly Beer, Liquor and Wine inventory
* Monitor menu mix to consistently update menus
* Practice active asset management, control and security to reduce shrinkage.

QUALIFICATIONS, EDUCATION AND/OR EXPERIENCE:

* Positive and proactive supervisory, leadership, management and coaching skills.
* Thorough knowledge of ordering/purchasing, inventory control, budget management and P&L accountability
* Ability to multi-task while remaining focused on the key objectives of the position.
* High School diploma or equivalent
* A minimum of 5 years in a supervisory and/or management capacity at a high end restaurant
* Must possess current food handler’s permit as well as Class 12 permit.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those a team member encounters while performing the essential functions of this position. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this position, the team member must:

* Work weekends and holidays, mornings and evenings as business demands.
* Have the ability to lift 50 pounds occasionally.
* Lift, reach, bend, twist, push, pull, squat, grasp and use arm-hand coordination on a consistent basis.
* Have the stamina to stand on feet for long periods of time.

BENEFITS AND PERKS:

Oki Golf offers an impressive collection of benefits! Some benefits include:

(35hrs + per week) may be eligible for:

* Medical/Dental/Vision/Telehealth Coverage
* FSA options
* Company paid Life Insurance and Long Term Disability
* 401(k) with company match
* Paid Vacation

(30hrs + per week) may be eligible for:

* Medical/Telehealth Coverage
* FSA options

All Team Members:

* 401K with company match
* Golf Benefits, Meal and Merchandise discount
* Paid Sick Time
* Team Member Referral Program and more!

*Oki Golf is proud to be an equal opportunity employer. We are committed to creating an inclusive environment, and we welcome and encourage people of all backgrounds, perspectives, experiences, and skills to apply.*

*All employment decisions at Oki Golf are based on business needs, job requirements and individual qualifications, without regard to race, color, religion or belief, national, social or ethnic origin, sex (including pregnancy), age, physical, mental or sensory disability, HIV Status, sexual orientation, gender identity and/or expression, marital, civil union or domestic partnership status, past or present military service, family medical history or genetic information, family or parental status, or any other status protected by the laws or regulations in the locations where we operate. We will not tolerate discrimination or harassment based on any of these characteristics.*