



## **Food and Beverage Manager**

*Interlachen Country Club is looking for a passionate and dynamic leader to join our talented Food and Beverage leadership team. At Interlachen, you will be supported by a team of leaders in growing and directing a successful FOH operation and team. In this position you will be trained and developed to manage our food and beverage team, mentor and manage our staff in all a la carte dining outlets and spend time with our membership on the floor. This is an exciting, leadership-focused role that will be mentored by an established team, with potential for advancement in the future. Learn more about us at <https://workaticc.org>.*

### **Why you should work for us**

Interlachen Country Club prides ourselves on offering competitive compensation. Salary range is flexible and based on experience. Team members also enjoy industry leading perks such as:

#### **Perks and Benefits:**

- 401(k) Plan
- Medical, Dental, Life Insurance, and Long and Short-Term Disability Benefits
- Paid Holidays, Paid Time Off (PTO) and Personal Leave
- Holiday Bonus Offerings
- Off on Thanksgiving, Christmas Eve, Christmas Day and New Years
- 50% Team Member Pro Shop Discounts
- Chiropractic Team Member Rate
- Daily Meals and Beverages Provided by our Renowned Culinary Team
- Golf Course, Pool and Racquet Sport Access on Select Mondays

### **What you should know about us**

Established in 1909, ICC is recognized among the preeminent private, family country clubs in the nation. The Club's Donald Ross golf course, most recently ranked #59 on Golf Digest's List of Top 100 Courses in America, has played host to several national and international championships. The hard work of ICC Team Members has established us as the top and most prestigious country club in the Midwest. Our very active membership keeps the day-to-day operations of golf, culinary, and athletics offerings inspiring and exciting.

At ICC, we remain focused on our rich tradition of excellence, not only as a private club, but also with the growth and development of our team members. Our work environment is fast-paced, collaborative, flexible, focused on development of our team members, and mission oriented.

Our multiple dining outlets include:

- Bobby Jones Pub & Grille – Fine Dining Flagship Restaurant
- Founders Café & Turn Bar – Coffee, Cocktails and Light Bites
- 1909 Cabana – Fast-Casual Pool Dining
- Coming Soon 2023 “Lodge”- Fast-Casual Dining Restaurant
- Coming Soon 2023 “Field House”- Coffee and Smoothie Café

### **What you will do**

#### *Leadership and Teamwork*

- Commit daily to create a continuous teaching environment that focuses on staff timeliness, productivity, proper service, and other standards at ICC.
- Assume an active role in the hiring, training, coaching, and development of the restaurant staff.
- Serve as a role model to demonstrate appropriate behaviors while creating a continuous teaching environment focused on timeliness, productivity, proper service and other standards.
- Collaborate with other food and beverage managers with developing, implementing, enforcement, and evaluation of the service training program on a daily and weekly basis.

#### *Day to Day Responsibilities*

- Ensure that members are always receiving an exceptional dining experience.
- Formulate the daily line-ups for each service in conjunction with fellow food and beverage managers.
- Support service team with set up, execution, and breakdown of daily member experiences in member dining outlets and banquet events.
- Act as a “situational leader”, monitoring the quality and pace of service on the floor and assist where needed.
- Prepare shift closing reports, including successes and defects from the shift, and properly open/close/secure the clubhouse.
- Maintain a high-level of visibility and accessibility to membership and guests during outlet peak times and events.
- Complete regular opening and closing shifts, ensure the overall safety and preservation of the Club on a daily basis.
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- Planning, implementing and maintaining processes that will enhance the services, procedures, team dynamic and overall member satisfaction.
- Possess a positive attitude and have the ability to work with a variety of people and in cooperation with co-workers efficiently and effectively.
- Beverage program management
- Leading in creating SOPs for our beverage program and stock lists for events
- Curating restaurant and special drink menus, wine cellar selections, developing cocktail recipe and researching fun and innovative beverage concepts
- Collaborate with the Director & Bar Supervisor on menu changes, ideas and concepts for the beverage program

- Coordinate with our culinary team and directors on pairings, oversee bar operations, and hold ownership for beverage inventory
- In charge of cleanliness and organization of all beverage storage areas
- Be responsible for daily/weekly beverage and wine cellar ordering

**Who we are looking for:**

*Education and Experience*

- Prior serving experience in an upscale dining environment, with a strong track record of progression and growth
- General leadership experience

*Attributes*

- Live in our principles: Honesty, Enthusiasm, Anticipation, Respect and Teamwork (HEART).
- Passionate - *Creativity and innovation in the food and beverage industry is your jam. You're excited about dreaming up ideas and bringing them to life.*
- Collaboration - *While you can take on challenges independently, you thrive on partnership and team feedback.*
- Servant's Heart - *Hospitality fuels your soul. Your goal is finding the "yes".*
- Resilient - *When the going gets tough, you rise to the occasion with a go-getter attitude.*
- Organized - *You thrive on taking on an opportunity that is good and making it great.*
- Communication – *You know how important transparency and connection is, especially as a leader.*

*Availability*

- Flexible Availability
- 45-50 hours a week

**Date Available** – April-May 2022