



Director of Food & Beverage- 525 Restaurant & Patio

Job description

Woodside Golf Course is a busy 18 hole Semi-Private Golf Course located in the fast growing city of Airdrie in Alberta. We offer members and guests daily dining options along with banquets, tournaments, weddings, meetings, corporate functions and outside catering. Recently renovated, we introduced 525 Restaurant & Patio to Airdrie in April of 2023. 525 Restaurant and Patio is born out of a desire to provide a unique dining experience to our community. “High End Casual” is what we call it. We’ve created exceptional menu offerings that are complimented with polite, attentive service to produce memorable experiences for our guests. 525 Restaurant & Patio is currently seeking a hard working, enthusiastic, and personable individual to fill the Director of Food & Beverage role at the Restaurant.

We are SEEKING someone who embodies the following qualities:

- Leadership: you'll be tasked with recruiting, training and being a mentor to a team of exceptional individuals.
- Enthusiasm: hospitality requires lots of positively expelled outward energy, you need to bring it daily!
- Creativity: our team is very creative, but we always need another problem solver in order to reach higher.
- Collaborative: we work as a team, first and foremost.

Experience & Skills Required

- Restaurant General Management experience; at least 2 years in a leadership position.
- Golf Course experience would be considered a strong asset.
- High volume restaurant experience would be an asset.
- Banquet and/or Catering experience would also be considered a strong asset.
- Post Secondary Degree in Hospitality, Business or closely related field; not required, but strong asset.
- Strong interpersonal, mentorship and communication skills. Intermediate Computer Skills.
- Previous Experience with Microsoft Office- Knowledge of Staff Scheduling Programs

- Experience with Liquor Ordering Platforms (Connect Logistics and BDL)
- Past Experience with (ClubProphet) POS Software considered an asset.
- Proven capacity for building strong, productive, trusting and happy teams.
- Alberta Gaming and Liquor Commission ProServe Liquor Training Certified.
- Team orientated with an empathetic and compassionate personality.
- Has a strong understanding of financial statements and restaurant benchmarks.

Physical Requirements

- Ability to speak and communicate clearly and effectively
- Frequent walking and standing
- Frequently lift or carry up to 25 lbs
- Occasionally lift or carry up to 100 lbs

As you can imagine the delivery of our mission is very involved, which means we need someone who possesses both strong oral and written communication skills along with the ability to prioritize and accomplish tasks in a hectic environment. Our guests like to visit and be entertained by us at all times of the day, including evenings, weekends and holidays, which means you must be willing to work a demanding schedule. This is a challenging role in our company, no doubt about it, but for the right person it can be their dream job. The compensation package includes a competitive salary, medical and dental benefits, and other employee benefits. Final compensation will be commensurate with skills and experience.

Benefits:

- Extended health care
- Vision care
- Disability insurance
- Dental care
- Life insurance

Salary (Year-Round): \$55,000.00-\$70,000.00 per year

Additional pay:

- Gratuities

Benefits:

- Dental care
- Disability insurance
- Discounted or free food
- Extended health care
- On-site parking
- Paid time off
- Proshop discount
- Vision care