



Food & Beverage Manager * Kartrite Resort and Indoor Water Park Monticello, NY

Overview: The Kartrite Resort and Indoor Water Park is seeking a Food & Beverage Manager in Monticello NY.

The Food & Beverage Manager is responsible to plan and manage the Restaurant, Room Service and other food and beverage outlets as appropriate in order to achieve customer satisfaction, quality service, compliance with corporate/franchise policies and procedures and federal, state and local regulations while meeting/exceeding financial goals.

Responsibilities

Manage day to day operations for all restaurant outlets, room service, culinary. Stewarding, beverage, banquet, and purchasing operations.

Control and manage all areas of cost management including cost of food, beverage, salaries and wages, and other expenses.

Plan and manage the procurement, production, preparation and presentation of all food and beverages in the hotel in a safe, sanitary, and cost-effective manner.

Manage the Human Resources within the division. Direct and oversee recruitment and development of associates; interview, hire, train, empower, coach and counsel, performance, and salary reviews, resolve conflict through fair treatment policy, discipline and terminate as appropriate.

Implement and manage all company programs to ensure compliance with the SOPs and LSOPs; to include safety and sanitary regulation, all federal, state, franchise, and local regulations to ensure optimal levels of quality service and hospitality are provided to the guest.

Market the Food and Beverage outlets; develop and manage the implementation of menus, package deals, promotions, displays, decorations, and presentations within corporate guidelines to capture more in house guests and a larger share of the local market to meet/exceed sales and financial goals and objectives.

Develop, implement, and manage the department's business/marketing plan and budget; continually analyze, forecast, monitor, and control the labor and food costs through various methods to meet/exceed management/budget objectives.

Develop and implement menus and back-up (use records, production lists, pars, training, etc...) within corporate guidelines to continually improve revenues and profit margins while maintaining quality. Manage the maintenance/sanitation of the Food and Beverage areas and equipment in the hotel to protect the assets, comply with regulations and ensure quality service.

Respond to customer trends, needs, issues, comments, and problems to ensure a quality experience and enhance future sales prospects.

Execute and promote the Accident Prevention Program to minimize liabilities and related expenses.

Comply with attendance rules and be available to work on a regular basis.

Perform any other job-related duties as assigned.

Skills required to perform the job:

Food and beverage management

Safety compliance

Problem Solving

Effective communication

Requirements:

Reference Check

2 years of post-high school education.

5 years of employment in a related position.

Hotel experience preferred.

Requires advanced knowledge of the principles and practices within the food profession. This includes experiential knowledge required for management of people and/or complex problems and food and beverage management.

Knowledge of hotel operations, including marketing plans, security and safety programs, personnel and labor relations, preparation of business plans, repairs, maintenance, budget forecasting, quality assurance programs, hospitality law, and long-range planning.

Ability to work effectively under time constraints and deadlines.

Shift, Salary and Benefits: This position is full-time, Monday - Sunday, Hours vary, \$60,405.80 yearly Benefits include Health Insurance, Dental Insurance, Paid Vacation, Paid Sick Leave, Holidays, and 401k/retirement

Apply: apply online at <https://www.thekartrite.com/careers/>