



<https://eternalhotelsllc.com/careers/food-beverage-director-99301-2/>

Food and Beverage Director

Description

The Red Lion Hotel & Conference Center Pasco is looking for a **Food & Beverage Director** to join our team! This individual is responsible for direct supervision of all outlets, banquet/event functions, and Food & Beverage staff within the property to ensure exceptional service to all guests that is consistent and continually in accordance with Brand standards and Hotel Equities. **This position requires at least 2+ years of banquet / catering management experience.**

Specific Job Knowledge, Skills, and Abilities:

- Must be able to speak, read, write and understand the primary language(s) used in the workplace.
- Must be able to read and write to facilitate the communication process.
- Requires good communication skills, both verbal and written.
- Must possess basic computational ability.
- Ability to read recipes and follow their instructions.
- Ability to physically self-demonstrate culinary techniques, i.e., cutting, cooking principles, plate presentation, safety and sanitation practices.
- Ability to create appropriate buffet displays up to 5-6 feet in height and the ability to set up, maintain and breakdown same.
- Must have financial background with the proven ability to identify opportunities for revenue enhancement and fiscal management
- Intermediate computer skills with Microsoft Office

Physical Requirements

- Most work tasks are performed indoors. Temperature is moderate and controlled by hotel environmental systems; however, must be able to work in extreme temperatures like freezers (-10 degrees F) and kitchens (+110 degrees F), possible for one hour or more.
- Must be able to stand and exert well-paced mobility for up to 4 hours in length.
- Ability to physically handle knives, pots, mirrors, or other display items as well as grasp, lift and carry same from shelves and otherwise transport up to 50 pounds to every area of the kitchen. Ability to perform cutting skills on work surfaces, topped with cutting boards, 3 to 4 feet in height (banquet kitchen, prep kitchen, bake shop, etc.). Proper usage and handling of various kitchen machinery to include slickers, buffalo chopper, grinders, mixers, and other kitchen related equipment.
- Ability to create, build, handle, and dismantle displays up to 8 feet high, including ice carvings.
- The worker is subject to noise. There is sufficient noise to cause the worker to shout in order to be heard above the ambient noise level.
- Must be able to exert well-paced ability in a limited space and to reach other locations of the hotel on a timely basis.
- Must be able to bend, stoop, squat and lift up to 50 lbs. on a regular and continuing basis; must be able to stretch to fulfill cleaning/inspection tasks.
- Must be able to exert well-paced ability to maneuver between functions

Hiring organization

Red Lion Hotel and Conference Center Pasco

Employment Type

Full-time

Duration of employment

Year Round

Industry

Hospitality

Job Location

2525 N 20th Ave, 99301, Pasco, WA, USA

Working Hours

Open availability

Date posted

January 24, 2025

Valid through

14.02.2025

occurring simultaneously.

- Must be able to lift trays of food or food items weighing up to 30 lbs. on a regular and continuing basis.
- Must be able to push and pull carts and equipment weighing up to 250 lbs. regularly.
- Requires grasping, writing, standing, sitting, walking, repetitive motions, bending, climbing, listening and hearing ability and visual acuity.
- Talking and hearing occur continuously in the process of communicating with guests, supervisors and co-workers.
- Vision occurs continuously with the most common visual functions being those of near vision and depth perception.
- Requires manual dexterity to use and operate all necessary equipment.
- Requires finger dexterity to be able to operate office equipment.

Other Job Requirements

- Ability to obtain and/or maintain any government required licenses, certificates or permits.
- All associates must maintain a neat, clean and well-groomed appearance per Company Standards
- Regular attendance in conformance with the standards, which may be established from time to time, is essential to the successful performance of this position. Associates with irregular attendance will be subject to disciplinary action, up to and including termination of employment.
- Due to the cyclical nature of the hospitality industry, associates may be required to work varying schedules to reflect the business needs of the hotel. In addition, attendance at all scheduled training sessions and meetings are required.
- Upon employment, all associates are required to fully comply with the Company's rules and regulations for the safe and effective operation of the hotel facilities. Associates who violate hotel rules and regulations will be subject to disciplinary action, up to and including termination of employment.

Responsibilities

- Direct and oversee all food & beverage operations, to include, but not limited to, production of all hotel meals, food quality and presentation, compliance with all safety and sanitation standards and regulations, team member productivity and performance, implementation of policies and procedures, cost controls and overall profitability
- Oversees compliance with F&B contract requirements by developing and implementing policies, procedures, programs, and processes while ensuring locations are fully trained and adhering to such on an ongoing basis.
- Interact with guests and clients to monitor and assess satisfaction trends, evaluate and address issues and make improvements accordingly
- Trains and develops on-site managers to ensure they are adequately prepared to identify operational challenges and make recommendations to address quality, service, and financial performance concerns.
- Reviews the daily/weekly/monthly/annual performance monitoring including revenue, inventory, and labor.
- Reports financial performance and operational challenges to the General Manager on a regular basis, with recommended strategies and tactics to address performance and areas needing improvement.
- Develop menus with other members of F&B team
- Manage major food supplier relationships spanning the entire organization including establishment of buying guides and re-bidding or re-sourcing all suppliers during semiannual review of pricing.

- Conducts regular F&B meetings with the General Manager
- Ultimately responsible for all venue performance including banquets.
- Lead BEO, P&L review staff meetings.
- Work within budgeted guidelines in relation to Food, Liquor Costs and Payroll
- Set departmental targets and objectives, work schedules, budgets, and policies and procedures
- Monitor beverage staff to ensure proper portion control and maintain low beverage cost for the hotel.
- Accountable for monthly inventory.
- Be readily available/ approachable for all guests.
- Take proactive approaches when dealing with guest concerns. Follow property specific second effort and recovery plan.
- Extend professionalism and courtesy to guests at all times.
- Provide incentives to team members to maximize sales and revenue
- Ensure communication meetings are conducted and post-meeting minutes generated
- Monitor and develop food & beverage team member performance to include, but not limited to, providing supervision and professional development, scheduling, conducting counseling and evaluations and delivering recognition and reward
- Participate, support and make recommendations for ongoing hotel programs with continues improvement in networking.
- Ensure compliance with federal, state, local and company health, safety, sanitation and alcohol awareness standards
- Ensure compliance of brand standards
- Other duties as assigned

Qualifications

Education and Experience

- High school or equivalent education strongly preferred.
- Minimum of two years' experience in hotel or resort kitchen
- required.
- Experience managing a kitchen, developing staff and managing foods cost required
- Ability to obtain Food Handlers Card.
- Ability to obtain MAST Washington State Permit.

Base Salary

\$ 55000 - \$ 70000

Job Benefits

- Health Insurance
- Dental Insurance
- Vision Insurance
- Paid Time Off (Vacation & Sick)

Contacts

Additional Information

All your information will be kept confidential according to EEO guidelines.

An Equal Opportunity Employer

Equal access to programs, services and employment is available to all persons. Those applicants requiring reasonable accommodations to the application and/or interview process should notify a representative of the Human Resources

Department.