

Riddell's Bay Golf & Country Club

FOOD & BEVERAGE MANAGER

Applications are invited from suitably qualified persons with at least five years' experience in a similar position. The position involves a six-day work week including public holidays, weekends and split shifts when necessary. The successful applicant will be responsible for all food and beverage inventories, costing, controls, pricing, production and service for the Club and related catering functions. This will include the promotion of the Club's dining facilities for private banquets, business and social meetings and other member-related activities. He/She will report to the Board of Directors and work closely with the Executive Chef as well as other restaurant and bar-related personnel. The applicant will be required to plan and implement budgets, supervise all service staff and apply relevant marketing principles to assure that the Club's high standards, and the requirements of Club members and guests, are consistently met. Knowledge of computers and POS System is essential. This is a hands-on position in a small, but busy operation.

Please forward in writing your Confidential Resume along with covering letter and current references to:

Administration Manager,
Riddell's Bay Golf & Country Club Ltd,
P.O. Box WK 236, Warwick WK BX
Or e-mail to administration@riddellsbay.com.
Closing date for applications: 6th September, 2013