**Why join our team?**

*Add a brief overview of why applicants should choose to join your team, such as the culture, benefits, perks, incentives (e.g., special bonuses, the “Innsiders program,” etc.), company discounts, flexible schedules, access to training and education, opportunities for career growth and advancement, etc. at your hotel.*

**Our job opportunity:**

* Position: Food & Beverage Director
* Hotel name: *enter hotel name here*
* Address: *enter hotel address here*
* Hours: *enter hours*

**What you get to do in this role:**

*Modify the below standard language as needed and add unique, customized language to market your role in ways that will get applicants’ attention.*

Oversees the management, budget, and operation of the food and beverage outlets, catering services, and kitchen. Ensures maximum service levels and profitability by maintaining liaison with all departments, including kitchen, rooms, accounting, sales and marketing, and administration.

* Develops accurate and aggressive short and long-range financial objectives for the Food and Beverage (F&B) Department consistent with property objectives.
* Develops forecast, analyzes, and identifies market trends and suggests tactics to increase business volumes.
* Ensures the profitability of the F&B Department through effective management of employees, labor and product.
* Works strategically with the Director of Sales to effectively promote the F&B outlets and catering facilities to achieve the department’s revenue goals.
* Observes daily conditions of all physical facilities and equipment in the restaurant, making recommendations for corrections and improvements as necessary.
* Oversees staff scheduling, allowing for appropriate service levels while controlling labor costs and overtime.
* Hires, supervises, and disciplines staff.
* Develops team members through appropriate training, coaching and mentoring to ensure strong operational performance. Motivates team members and promotes empowerment.
* Performs other duties as assigned.

**What candidate traits are needed to be successful in this role?**

*Modify the below standard language as needed and add unique, customized language to market your role in ways that will get applicants’ attention.*

* Bachelor’s degree in Hospitality, Food Service Hotel/Restaurant Management preferred; or equivalent combination of education and experience
* Minimum of three years food and beverage management experience, preferably in the hotel industry.
* Advanced knowledge of the principles and practices within the food profession, including knowledge required for management of people and/or complex problems and food and beverage management.
* Full understanding of licensing responsibilities and health standards. Awareness of statutory requirements applicable to food and beverage service.
* Strong leadership skills, including ability to motivate staff.
* Excellent organization and communication skills and ability to perform a wide variety of tasks during busy, sometimes stressful times.
* Ability to work a flexible schedule, including weekends and holidays.

**Equal Employment Opportunity**

Our hotel maintains a policy of equal employment opportunity for all employees and qualified applicants for employment without regard race, color, religion, religious creed, national origin, ancestry, alienage or citizenship status, age, disability, gender, gender identity or expression, sex, sexual orientation, pregnancy status, genetic information, uniformed service or veteran status, marital status or any other characteristic protected by applicable federal, state, provincial, or local laws.