



SILVERTIP[®]
CANMORE * ALBERTA

Food & Beverage Supervisor

Department:

Food & Beverage

Reports to:

Food & Beverage Manager

About Us:

Stone Creek Resorts Inc. is a resort company comprised of two world-class golf resorts in the most beautiful natural surroundings: Silvertip Resort in Canmore, Alberta, and Eagle Ranch Resort in Invermere, British Columbia. The resorts' values have existed since foundation; striving to provide an extraordinary experience to our guests. Our commitment to 'Service Beyond' sets us apart from our competitors.

Summary:

We are looking for a Food & Beverage Supervisor to join our team at Silvertip Resort, located in Canmore, Alberta. A successful candidate is required to work as per the company values: Caring, Integrity, Excellence, and Team Spirit.

Every Employee at Silvertip Resort will possess the following Core Competencies:

- A team-oriented individual who strives to create a memorable guest experience.
- An individual who maintains high standards and thrives off of accomplishing tasks and achieving goals.
- An active listener who has a positive and responsive personality with the ability to make decisions and exercise independent and sound judgment.
- An individual who has a lifelong love for nature and is inspired to respect and promote the environment that surrounds you.
- An individual that has the belief that all workplace injuries are preventable and will maintain a healthy and safe environment.

Job Duties:

- Providing quality experiences to our guests and residents as per our service commitments
- Ensuring guests feel welcome and acknowledged at all times
- Supervising Food and Beverage Team
- Executing the events seamlessly as directed by the events and banquets team
- Ensuring all equipment areas are clean, safe to use, and properly working
- Assisting F&B Manager in overseeing responsible handling of inventory
- Providing solutions to complaints, ensuring guests are satisfied and sharing guest concerns and feedback with the manager
- Processing payments and operating point of sale system without error
- Monitoring and ensuring completion of all opening and closing procedures of the restaurant
- Assisting in making weekly schedules for F&B employees
- Coaching employees on cost controls and implement best practices to ensure financial responsibility
- Following Health and Safety guidelines

Requirements:

- High School Diploma or GED
- Hospitality Degree is an asset
- Must be eligible to work in Canada full-time
- Drivers License
- Minimum 2 years of Food and Beverage experience
- Food Safety Level 1 and ProServe

Working Conditions:

- Fast paced environment
- Able to stand for extended periods of time
- Able to lift or carry up to 50lbs

Why Silvertip Resort:

- Our staff experience working at a world-class golf resort
- We care about our team's success
- Discounted: Golf Privileges, Staff Meals, Restaurant Meals, Golf Shop purchases, sister resort Eagle Ranch
- Staff accommodation available on site
- Live and work in the beautiful Canadian Rocky Mountains
- We offer a unique and engaging work environment with breathtaking views.

Stone Creek Resorts Inc. is committed to supporting a diverse workforce for various communities within which we operate. We encourage all qualified professionals without regard

to race, gender identity, colour, sex, marital/family status, citizenship, religion, sexual orientation, aboriginal status, age, etc.