



## Food and Beverage Manager

DeCordova Bend Country Club is currently accepting resumes to fill the position of Food and Beverage Manager.

DeCordova is a gated golf course community located in Granbury, Texas. The rolling terrain and lakefront setting includes over 855 acres and more than 1500 homes, townhomes and condominiums. Amenities within the community include fitness, swimming, tennis, 18 hole golf course, 9 hole golf course, boat docks, marina, 24 hour security, 20,000 square foot clubhouse offering casual and fine dining.

The Food and Beverage Manager will be responsible for maintaining a high level of quality service to ensure club members and guests are satisfied with their experience while visiting DCBE. This position will provide oversight to plan, organize, direct, and coordinate workers and resources for an efficient, well-prepared and profitable service.

### Primary Responsibilities:

Provide oversight to the Executive Chef, Lounge Manager or Head Bartender, Dining Room Manager, Recreation Director and Custodial Staff to establish and maintain a high level of service for all aspects of the food and beverage operation and various out facilities for DCBE.

Review/monitor opening and closing procedural checklist on a routine basis.

Provide direction to subordinates for the proper accounting and reconciliation of the point of sales (Jonas) system and member revenues.

Monitor food/beverage preparation and method of delivery; oversee server assignments.

Hold pre-function meetings with managers and staff to ensure quality service.

Keep current with changing preferences and industry trends relative to the hospitality industry.

Develop/review clubhouse specific budgets; provide oversight direction to subordinates with the budget creation. Provide direction to assure budget goals are attained.

Carryout assigned tasks from the General Manger

Qualifications:

An emerging expert with seven years of related (food/beverage) professional experience; or three years related experience with a Bachelor of Science degree in Hotel and Restaurant Administration, three or more years' experience supervising staff. Incumbent must be highly organized and capable of handling a number of important issues simultaneously, possess strong oral and written communications skills and exhibit good judgment with sensitivity for confidentiality.

Compensation:

Starting Salary \$45,000

Health, Dental, Vision Insurance available after 90 days

Additional Benefits: Staff Meals, Paid/ Sick Leave, Flexible Schedule, Use of Facilities to include Golf

Interested Applicants please email a resume to [club@dcbeweb.com](mailto:club@dcbeweb.com) or call 817-326-2381 ext.228