



Up to Par Management, LLC is seeking an enthusiastic individual for the position of Food and Beverage Manager/Executive Chef

The Food and Beverage Manager/Executive Chef is responsible for overseeing the successful operation and administration of all food and beverage related departments to include: all restaurants and grills, bar and lounge, and banquets. The Food and Beverage Manager/Executive Chef must help ensure that the department is continually balanced while focusing on providing an exceptional guest experience, maximizing department profitability, and controlling department expenditures. The Food and Beverage Manager/Executive Chef will be responsible for ensuring that all food and beverage operations are carried out professionally to standards, and at the highest level of service. Candidates must be professional, flexible, open-minded, and adaptable, with strong organization and management skills. Additionally, candidates must be able to interact well with guests, management, and associates.

Essential Job Functions

- Fiscal management of inventory, responsible purchasing, and programming for each concept.
- Develop and cost menus and creating recipe cards to include final plate pictures, ingredients, costing and instructions.
- Ability to train associates in the kitchen to produce high quality food items and excellent presentation.
- Assemble a culinary team that fully embraces concepts, philosophy, and goals.
- Maintain the food and beverage outlets to the highest level of cleanliness and professional organization.

Qualifications

- Passion for the business of hospitality.
- Must have a passion for training, ensuring the profitability of the restaurant and exceptional experiences.
- Must be resourceful and take initiative to accomplishing tasks.
- Bachelor's degree.
- 3-5 years of relevant experience.
- Knowledge of current food and beverage and hospitality industry trends.
- Microsoft Excel skills



- Excellent verbal/written communications skills.
- Attention to detail.
- Management experience in dining and events.
- Excellent interpersonal communication skills.
- Must possess excellent organizational and time management skills.
- Must be able to handle multiple tasks and priorities.
- Must be able to work in a team atmosphere.

Compensation

\$55K-\$61K including salary plus incentive potential. Based on experience

Competitive Benefits Package - Medical, Dental, Vision, Life Insurance

About the Company

Up to Par Management is a leading club and hospitality management company specializing in golf, country club and hospitality operations. Up to Par is a growth-oriented company providing opportunities for its partner clubs and associates.

Up to Par exists to create success for its clubs and hotels through a philosophy of continuous improvement, operational excellence and flawless execution achieved through a culture of financial discipline, safety, and community and environmental stewardship that develops and delivers innovative solutions for its customers, while providing a dynamic and challenging environment for its associates.

For more about us: www.uptoparmanagement.com

Job Type: Full Time

Reports to: Director of Operations

Job Location: Gainesville, VA