

Dining Room Supervisor Wooden Sticks Golf Club - Uxbridge, ON

Job Summary

Wooden Sticks Golf Club is seeking the services of a Dining Room Supervisor for the 2019 season.

Wooden Sticks is a high-end public golf course. We provide a unique golfing experience to golfers visiting from Ontario and beyond and the corporate community of Toronto and surrounding GTA.

The Dining Room Supervisor will report directly to the Food and Beverage Manager and will be responsible for the success of the Club's Food and Beverage operation.

The ideal candidate should be able to:

- Work weekdays, weekends, holidays, early mornings or late evenings

The following would be an asset:

- Public or private golf club experience
- On site accommodations or hotel experience
- Knowledge of the Rules and Etiquette of the game of golf

The successful applicant will be offered a challenging year-round opportunity to be creative in developing a growing part of our business. A competitive salary will be commensurate with experience.

We appreciate all submissions; however only candidates selected for interview will be contacted.

Responsibilities and Duties

- Assist as required with scheduling/inventory/ordering
- Ongoing responsibility for all areas of Food and Beverage operations
- Provides leadership and guidance to all team members
- Reporting to and assisting the Food and Beverage Manager in daily operations
- Set up of events and tournaments
- Ability to expand on public dining and revenues

Qualifications and Skills

- Minimum 5 years experience in Food and Beverage service
- Above average customer service and leadership skills
- Ability to train and motivate Food & Beverage team
- Able to work independently, ability to work under pressure, prioritize tasks, and meet deadlines