



**Date: April 30, 2025**

**Position: Food & Beverage Lead**

**Position Summary:**

Under the direction of the F&B Manager, this position is responsible for overseeing the day-to-day activities in Food & Beverage operations, as well as supporting the culinary team in delivering quality food offerings. As Food & Beverage Lead, this position actively contributes to the preparation and presentation of food for events, maintaining high standards of cleanliness and organization, and assisting with training and mentoring junior kitchen staff. The role involves ensuring adherence to all policies and procedures, motivating and leading by example, and fostering a learning environment while promoting a safe and welcoming workplace for both team members and guests.

**The Successful candidate will be responsible for, but not limited to the following:**

- Oversees Food & Beverage operations both in the kitchen and patron facing food & beverage staff, on a shift basis; assists with the development of performance objectives and delivers performance reviews for direct reports as necessary
- Supervises other operational initiatives as required, including assisting with the daily kitchen operations, supporting food quality and consistency, and leading kitchen staff during peak service times.
- Assesses guest alcohol consumption to determine removal or restriction decisions and delivers message to guest
- Orders Food & Beverage department supplies as required; ordering food supplies to accommodate menu items daily through Optimum Control; may participate in monthly inventory count.
- Performs Serving duties as required (Server, Cart Server, Bartender)
- Offers F&B expertise to internal and external customers
- Liaises and communicates effectively with all appropriate operational departments and team members
- Develops and cultivates strong working relationships with all stakeholders: guests, management, team members and vendors
- Ensures compliance with licensing laws, health and safety and other statutory regulations
- Manages other initiatives as required (assist in menu creation for special events)

**Education and Qualification Requirements:**

- High School diploma; Post Secondary education in hospitality or suitable combination of education and experience
- 2 years Food & Beverage experience
- 2 years experience in a lead or supervisory role
- 2 years cooking experience
- POS experience
- WHMIS an asset
- Serving It Right
- Valid Food Safety Certification
- Ability to successfully obtain a Gaming License
- Ability to exceed internal and external customer expectations through timely, effective and service oriented communication
- Computer literacy in MS Office
- Minimum 2 years supervisory experience; gaming experience preferred

**Work Environment Considerations**

- Regular office, restaurant or casino environment, standing or walking for long periods of time, some exposure to noise, odors, some exposure to verbal abuse, non-traditional work hours.
- This role requires a flexible schedule that adapts to the business needs of a busy operation; will have non-traditional work hours including evening and weekend shifts.