



CAROLINAS CHAPTER

CLUB MANAGEMENT
ASSOCIATION OF AMERICA

CAROLINAS CHAPTER JOB OPENING

CLUB: Mountain Air Country Club

LOCATION: Burnsville, NC

POSITION FOR HIRE: Food & Beverage Manager

CLUB INFORMATION:

Located at an elevation of 4,436 feet in the beautiful Blue Ridge mountains, just 40 minutes northeast of Asheville NC, Mountain Air Country Club offers an unparalleled lifestyle that sets the standard for all intimate club communities. Our member-owned country club offers the very best in aviation, golf, and club living. Members enjoy an array of resort-style amenities including the highest private runway east of the Mississippi, 18 holes of mountain top golf, Har-Tru tennis courts, a complete Wellness Center, Outdoor Discovery Center, and children's accommodations. Our club is open year-round with a peak season between May 1st and October 31st, averaging \$900,000 in Food and Beverage sales annually.

Dining Facilities:

During our peak season, we operate numerous dining outlets including:

The Clubhouse Oak Room, that functions as a Fine Dining destination with a seasonal menu that changes weekly with seating for (70).

The Sunset Grille (20) or **Upper Balsam Room** (14) serving relaxed fine dining in intimate settings.

The Celo Room (22) is our private dining room for special events and reserved member functions.

Orville & Wilbur's restaurant (80) is our fast-paced, high volume outlet for casual family fare. During the peak of the season, this serves our poolside patrons and a majority of the membership on a daily basis.

The Mountain Market is a year-round option for ready-made, take and bake carry out and indoor/outdoor deli fare.

Club Culinary Core Values:

The culture Mountain Air strives to create is one of respect, professionalism, creativity, trust and ownership. The culture takes pride in its work and strives everyday to be better than the last. The team collaborates on best practices to grow the constantly evolving culinary program to best serve membership needs and the fiscal health of the club.

POSITION SUMMARY & RESPONSIBILITIES:

The Food & Beverage Manager will report directly to the F&B Director. The purpose and goal of the Food & Beverage Manager will be to manage all aspects of the Food & Beverage Department. This position will work closely with the Executive Chef and F&B Director. A strong presence on the floor,

professional rapport with our membership, guests, and leadership of the service team is critical in this position. The Food & Beverage Manager will be responsible for the training, supervision and scheduling of the Service Team, adherence to all club policies, departmental goals and budgets, maintenance of restaurants and its equipment, inventory management of service supplies, and closing or opening of shifts.

- Remain current and knowledgeable of state requirements on labor and alcoholic beverages, company policies, and current food and beverage trends, and train or enforce when necessary.
- Supervision, training, and scheduling of directly assigned employees of proper service standards.
- Responsible for providing our members and guests with excellent service at all times.
- Responsible for the opening or closing of each shift and any monetary or administrative duties associated.
- Responsible for the selection, ordering, and necessary service supplies of the restaurants.
- Maintain cleanliness of all service areas including equipment and storage areas, restrooms, etc.
- To assist the Executive Chef and F&B Director in selection, ordering, and inventory management of all service-related items: glasses, silverware, banquet small wares, linens, etc.
- Maintain the Point-of-Sale system.
- Upon request, fulfill the role of any food and beverage position as necessary.
- Work closely with the General Manager, Executive Chef, and F&B Director in the overall success of the Food & Beverage Department.
- Maintain a high level of awareness of community and club events.
- Perform other duties as requested by direct supervisor.

Required Skills:

- The ability to communicate professionally verbally and in writing.
- Proficiency in Microsoft Word, Excel, and Outlook.
- At least five years managing the front of house staff in the food and beverage industry.

The Food & Beverage Manager reports directly to the F&B Director. This is a full-time, year-round position at a seasonal club.

COMPENSATION & BENEFITS:

We offer a competitive salary, paid time off, 401k matching, relocation assistance, employee meals, medical, dental, vision, short-term and long-term disability benefits, accident and cancer coverage, and more!

CLUB WEBSITE:

www.mountainairnc.com

HOW TO APPLY:

Please send cover letter and resume to Carrie Gosselin: cgosselin@mtnaircc.com