



JOB POSTING

Position Title: Director of Food & Beverage

Job Location: Sand Valley (Nekoosa, WI)
Start Date: Open
Reports to: Michael Carbiener, General Manager
Send Applications to: Tammie Zarak, Director of Human Resources
Email: tzarak@sandvalley.com

Property Description:

Sand Valley is the latest golf venture to be developed by the Keiser Family. Much like the other Keiser & Dream Golf properties Bandon Dunes and Cabot Links, Sand Valley is a high-profile, one-of-a-kind project that has already established itself as one of the greatest golf destinations in America.

Located in central Wisconsin, one and a half hours north of Madison in the town of Rome, Sand Valley is situated among 80,000 acres of prehistoric lake bottom in the Sand Barrens region of the state. When complete, the entire development will cover 1,480 acres of previously wooded timber land owned by the Plum Creek Land Company. 2017 was the grand opening year for Sand Valley, and 2018 the official opening of the second golf course, Mammoth Dunes by David Kidd, and the Sandbox, a 17-hole short course by Coore & Crenshaw. In addition to the afore mentioned golf courses, the Resort includes just under 100 keys of unique lodging that can accommodate approximately 200+ overnight guests on site, full Clubhouse operations, hiking trails, fat-tire biking, grass court tennis and much more.

The food and beverage outlets include Aldo's Farm to Table, Mammoth Bar, Craig's Porch, Green Fire BBQ, and on course outlets. A full-service Italian restaurant will open mid 2023 along with two additional outlets in 2024.

The team at Sand Valley is well established and growing, with future development to include The Lido, a private 18-hole course scheduled to open to limited preview play in 2022 and a "Grand Opening" in 2023, along with accompanying accommodations developed to support the new Club.

The resort kicked off its inaugural Winter Season in 2020/2021 and has plans to continue to develop and mature into a true four-season resort, featuring ice skating, pond hockey, cross-country skiing, and snowshoeing.

Planning and construction are currently underway for the "Sedge Village" area of the resort. This area contains 36 real estate lots for additional accommodations for both overnight short-term and longer-term rentals. Additional projects to include a mixed-use Tennis Center, enhanced practice center, mixed dining options, and retail shops, Wellness Facilities, and a fourth golf course Sedge Valley by Tom Doak of Renaissance Golf.

Position Summary:

As a member of the Executive Team this position is responsible for overseeing all resort food and beverage operations with minimal direction to achieve results. Resort outlets generate approximately \$8 million in F&B revenue during a 5-month peak season and 5-month off-peak/Winter season. Will assure a high standard of appearance, genuine hospitality and service in all staff, and an overall quality guest experience.



Essential Duties and Responsibilities:

- Assumes full responsibility for management of service for multiple F&B operations.
- Effectively recruits, trains, and retains a high-volume staff for multiple F&B operations.
- Effectively directs all supervisory staff in the daily management of a multifaceted Resort.
- Consistently motivates, trains & schedules staff to achieve higher levels of knowledge & performance maintaining appropriate levels of accountability.
- High level of interpersonal skills to ensure:
 - Effective communication throughout the F&B Department
 - Teamwork & cooperation between all outlets
 - Interdepartmental collaboration & communication
 - High level of guest contact
 - Fact finding for appropriate decision making
 - Commitment to guest service & employee relations
- Identify areas of opportunity using financial measurements, POS system reports, quality control audits, guest surveys and personal site visits to the various outlets. Analyze areas of concern and make recommendations to effect the necessary strategic changes.
- Evaluate/uphold F&B department policies and procedures (receiving, inventory control, cash control, etc.). Monitor compliance as needed.
- In conjunction with our F&B consultants, Lettuce Entertain You, utilize and implement F&B program “formulas” for various types of outlets including menus, pricing, marketing and promotional events, financial measurements, staffing requirements, etc. Use in evaluating new outlets and/or renovation of existing F&B outlets.
- Demonstrate ability to analyze and react to changes in volume and revenues.
- Ensure the wants and needs of guests are consistently exceeded.
- Consult with Group Services and service special events, as required.
- Develop/maintain "preferred vendor" partnerships and manage buying relationships.
- Serve as an internal resource to management in the areas of food cost control, beverage cost control, budgeting & forecasting, labor planning & cost control, training, internal marketing, operating policies & procedures, quality measurement & control, purchasing, receiving, inventory control, and menu planning & pricing.
- Maintain knowledge of current and projected industry developments through dining, culinary, golf and hospitality industry periodicals and participation in relevant trade associations and organizations.
- Prepare and submit on a timely basis all required operational, financial, budgetary, and related reports.
- Ensure all pertinent licenses are maintained within the health department for food safety, as well as the municipal jurisdiction over the sale of fermented beverages and tobacco products.
- Draft and communicate standard operating procedures as required by business workflow.
- Draft and communicate job safety analysis documentation for any at risk areas and tasks.
- Appreciation & protection of assets.
- Perform other duties as appropriate.

Marginal Functions:

- Perform other job functions when assigned to ensure property/company goals and guest expectations are exceeded.
- Willingness to learn



- Problem analysis & Problem-solving
- Adaptability
- Planning and organizing
- Attention to detail
- Stress tolerance

Qualifications:

- College degree preferred.
- 5-7 years of experience in a food and beverage management capacity, preferably in the hospitality industry. Experience in 4- and 5-star resorts similar to James Beard and Michelin Star venues a plus.
- Demonstrated experience and capability in the areas of fiscal management and strategic planning.
- Demonstrated quality written, verbal, and interpersonal communication skills.
- Ability to analyze and solve problems; efficiently handle multiple duties under pressure with minimal supervision; work flexible hours as required including nights/weekends/holidays.
- Positive attitude, professional manner, and appearance in all situations.

Supervises:

All food & beverage staff

Classification:

Full-Time, Salary, Exempt

Sand Valley LLC is an Equal Opportunity Employer