



RCS Hospitality Group
a new generation of hospitality management
6412 Brandon Ave. #339 Springfield, VA 22150
www.consultingRCS.com

Position Available:
FOOD AND BEVERAGE DIRECTOR
Forest Creek Golf Club – Pinehurst, NC

This position oversees all F&B operations throughout the Club. The Food and Beverage Director is expected to focus on daily operational management and improvement, while simultaneously working closely with the General Manager on strategic planning that will foster continued enhancement of the club's offerings and create a sustainable model for excellence in the entire member experience. The F&B Director is responsible for the tactical implementation of strategy, and he/she should demonstrate a strong desire to grow and enhance the operation.

ESSENTIAL FUNCTIONS:

- Oversee daily Food and Beverage operations in all outlets.
- Supervise all service and culinary staff.
- Manage beverage program, inventory control & wine guild offerings.
- Responsible for all aspects of the clubhouse operations in concert with the Director of Service and Facilities.
- Embodies FCGC's team values and culture of excellence.
- Interacts daily with members and guests to assure maximum satisfaction by answering questions, solving problems, overseeing services, cleanliness, and showcasing the club facilities to guests.
- Implements excellent systems for sustainable operations and consistency in service.
- Oversee systems for ordering, receiving, and monitoring of product par levels.
- Responsible for hiring, training, retaining, and supervising service staff.
- Responsible for overseeing Executive Chef and culinary team, inspiring creativity, and ensuring consistency.
- Receives and resolves complaints from club members, guests, and employees.
- Closely monitors and tracks the financial performance of F&B department and directs corrective action procedures as necessary to help assure that budget goals are attained.
- Assures the timely submission of all required payroll and related reports.
- Participates in ongoing facility inspections throughout the club to ensure cleanliness, safety, and other standards are consistently attained.
- Maintains appropriate standards to comply with foodservice regulations and responsible alcohol consumption
- Develop/implement policies and procedures for daily operations.
- Plans and coordinates staff training.
- Engages in professional development programs for himself/herself, as well as his/her direct reports.
- Research new products, concepts and ideas in order to keep the club relevant in a highly competitive market.
- Maintains professional communication with members.
- Attends and participates in management meetings as scheduled.
- Undertakes special projects as requested by the General Manager/COO.

CANDIDATE EXPERIENCE AND QUALIFICATIONS:

- Is a passionate leader with strong food and beverage credentials.
- A proven track record of industry growth, and in particular, a verifiable record of stability and progressive achievement with a highly respected club(s).
- A keen understanding of service and passion for providing a premier level of hospitality.
- Possesses extensive knowledge of wine, beer, and spirits. (At least a level one sommelier is preferred).
- Ability to work collaboratively with an energetic management team who is dedicated to providing overall excellence in member services.
- Must possess a positive attitude, a high degree of integrity, and a strong work ethic.
- Highly organized and exemplary in their time management skills. Demonstrates a strong ability to prioritize projects and tasks.
- A history of successfully growing a dynamic food and beverage program, including building revenues, controlling costs, and meeting budgeted goals and objectives.



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- Experienced in a seasonal operation, and specifically familiar with the corresponding fluctuations of business. Skilled in appropriately managing staff ratios during peak and off-peak times.
- Demonstrates knowledge and success in growing catering sales, banquets, and special events.
- A personality match for club culture. Seeking a candidate who is friendly, confident, yet humble and professional in their approach.
- Exhibits a sense of creativity and demonstrates a desire to improve services and offerings.
- A history of attracting, developing, training, and retaining professional staff.
- Strong verbal and written communications skills, both written and verbal. Must have the ability to compose effective communication with members and guests.
- Maintains high visibility and a professional presence with members and staff.

EDUCATION REQUIREMENTS:

A four-year degree in Hospitality Management or related field or an equivalent number of years of experience in a similar position within the club industry.

COMPENSATION AND BENEFITS:

- Salary commensurate with experience and qualifications
- Medical, dental, and vision insurance
- 401K, unmatched, eligible after one year of employment
- CMAA membership, dues, and education (up to \$2K per year)

REPORTS TO:

General Manager

CLUB INFORMATION:

Forest Creek Golf Club is a private residential golf club in Pinehurst, North Carolina. Two industry-lauded 18-hole golf courses designed by member/owner Tom Fazio, extensive golf practice facilities, a nationally renowned Men's Locker Room, and clubhouse complete with guest rooms make Forest Creek an incredible retreat for a high-profile national membership. Both golf courses consistently rank among the nation's finest, and the club's racket sports, fitness center and pool complex further enhance the member experience making Forest Creek Golf Club the most desirable clubs in the famed Sandhills of North Carolina.

Forest Creek's dining options consist of multiple options to unwind after a round of golf or for an elegant dinner with family and friends, the Forest Creek Clubhouse, with its lake views & veranda and outdoor dining areas, creates the perfect setting for memorable meals. It features the Grand Dining Room (80 seats), designed for special events and tournament gatherings, as well as a quaint library (10 seats), a private dining room (30 seats), and the Green Room (40 seats) available to Members and their guests. The Clubhouse offers a spectacular outdoor patio area (40 seats) that overlooks the 9th and 18th holes of the South Course. A Pool Café offers a quick bite in season. Food & Beverage revenue consists of about \$1M dollars annually.

INSTRUCTIONS FOR APPLYING:

Please send cover letter outlining your career progression choices, a resume, references, and salary requirements to Brian Armstrong at brian@consultingRCS.com