



Director of Food and Beverage

Do you have the passion to inspire and develop a progressive team of food and beverage professionals? Are you a natural leader with proven business expertise and a deep understanding of fine dining and banquet operations? Do you have the talent to facilitate seasonal menus that feature fresh garden produce, orchard fruits and other locally sourced products?

Lied Lodge & Conference Center is seeking a Director of Food and Beverage to be responsible for all food and beverage functions in support of a busy upscale dining room and conference center. This team leader will inspire and support an Executive Chef, Dining Room Manager and Banquet Manager as they, in turn, inspire and support a staff of supervisors and team members including cooks, utility workers, servers and bartenders. The ideal candidate will have the talent to advance all restaurant and banquet initiatives, the experience to exceed service and financial goals, and the desire to enhance the Arbor Day Foundation's mission through guest and team member interactions. The Director of Food and Beverage will actively lead, mentor and develop team members, as well as partner with colleagues at the Lodge and throughout Arbor Day Farm. A drive for excellence in all areas is crucial for this role.

The 260 acre Arbor Day Farm, where Lied Lodge is located, provides opportunities to offer cuisines abundant with fresh, seasonal orchard and garden produce, coupled with the Farm's award-winning signature wines. The food program complements the rustic ambience and natural setting of Lied Lodge & Conference Center. This independent property is regionally-recognized; owned and operated by the Arbor Day Foundation. It includes comfortable accommodations and panoramic views of the Foundation's wooded acreage, that foster a spirit of tree planting and environmental stewardship -- an inspiration to both our guests and our team members.

If this career opportunity, together with an attractive benefits package, speaks to your talents and passions, please send a cover letter and resume to: Arbor Day Foundation, Cathy Horner, PO Box 817, Nebraska City, NE, 68410, or talent@arborday.org or complete an on-line application at www.arborday.org/careers.

Responsibilities:

- Embracing and furthering the mission of the Arbor Day Foundation through the purchasing, preparation, presentation and service of food and beverage items to all of the guests -- conference, event and leisure -- of Lied Lodge & Conference Center and Arbor Day Farm.
- Providing superior service to all Arbor Day Farm guests, internal and external, at all times.
- Leading, developing and inspiring a talented culinary and service team to ensure individual and team success.
- Continuing to build an exemplary culinary and service team through interviewing, setting expectations, orientation, training, team building, coaching, holding accountable and leadership.

- Monitoring, forecasting, understanding, analyzing and positively affecting mission-supporting financial results.
- Maintaining the highest standards of sanitation and safety both in the kitchen and throughout the food & beverage operation.
- Coordinating with the Executive Chef, Dining Room Manager, Banquet Manager and other departments to ensure efficiencies for the department and for the Lodge.
- Coordinating with the Sales Department to ensure that policies, procedures, collateral materials and lines of communication are in place to allow for maximizing guest satisfaction while simultaneously maximizing the contribution to the mission-supporting bottom line.
- Ensuring administrative matters affecting the department are completed in a timely fashion.
- Holding regular individual and team meetings with the Executive Chef, Dining Room Manager, Banquet Manager and entire food & beverage leadership team, toward ensuring that all members of this team understand the challenges, goals and priorities of the department and are working individually and together toward conquering/exceeding/addressing these.
- Being an active member of the Lied Lodge & Conference Center leadership team toward ensuring a motivated, successful, guest-focused service culture.

Qualifications

- Minimum of three years management experience as a Director of Food & Beverage in an upscale, casually-elegant to fine dining restaurant that also supports a busy banquet/catering operation.
- A proven ability to implement and support sustainable systems toward ensuring consistency in both dining room and banquet venues.
- A proven ability to choose, train, support and develop management and front-line staff.
- A proven ability to support the production of great food and great food presentations.
- A proven ability to manage to financial results.
- A proven ability to drive departmental revenues, through marketing, community relations, special events and sales contests, among other approaches.
- A proven ability to support a food & beverage operation on its journey from good to great.
- A positive, take-charge attitude, self-motivation, and the desire to make the food & beverage operation his or her own.
- Excellent communication skills with employees, colleagues, guests and supervisors.
- Computer aptitude, including knowledge of inventory systems and the ability to work effectively with vendor systems and vendor staff to maintain inventory of food and equipment.
- Good understanding and background of beverage and wine for food pairings.
- Professional appearance and grooming standards.

Schedule

- Flexible schedule to include nights, holidays and weekends.

Salary

- Commensurate with experience.