



Food & Beverage Director with Chef Experience – Full Time, Louisville, KY

We are Valhalla Golf Club., a wholly owned subsidiary of the PGA of America. PGA of America is about advancing the PGA's objectives to promote enjoyment and involvement in the game of golf, by providing accessible world-class Championship golf courses, learning centers, research, education, licensing and advisory services. Valhalla Golf Club is based in Louisville, Kentucky and provides world class golf, premium PGA instruction, an expansive 15-acre practice facility and concierge-level customer service for our members and their guests. Designed by golf legend Jack Nicklaus and opened in 1986, Valhalla has established itself as one of golf's memorable stages.

Valhalla's genuine service, coupled with our world-class facility, offers our members an exquisite golfing experience. In the heart of Valhalla's Championship golf course is the Valhalla Clubhouse. Our Clubhouse is the heart of the activity and where the Food & Beverage Director will spend much of their time. We pride ourselves in providing concierge-level customer service for our members through our warm and engaging staff. We are looking for a Food & Beverage Director to take special pride in delivering exceptional service to our members as well as their guests.

The Chef/Food & Beverage Director's primary responsibility will be managing the daily food and beverage service operations at the Valhalla Golf Club with a primary concentration on organizing, directing, and overseeing all food and beverage facets including, but not limited to staffing, service, training, menu mix, ordering, vendor preference, food production, inventory, payroll management, member events, and catering functions.

Responsibilities

- Establish and oversee all food and beverage processes, procedures, controls and focus with the goal of meeting all budget requirements, and member/guest satisfaction. Implement policies and procedures for the Food and Beverage department including compliance of company standards relating to quality of products and services.
- Ensure the safety and compliance of the department by meeting all federal, state and local regulations including health, food, safety, sanitation, liquor, and labor laws. Inspect and taste prepared foods to maintain quality standards and sanitation regulations.
- Work with the General Manager in the preparation of the annual budget, including all revenues and expenses within the department. Review and analyze various financial results/reports while monitoring the overall Food and Beverage performance and take any corrective actions that may be needed.
- Maintain and produce various (daily, weekly, monthly etc.) business reports, forecasts, and plans accordingly.
- Work with the chefs/cooks to plan, create, implement, and sustain high quality menus and products to entice a variety of appetites for the restaurant and banquets. Ensure menu items are prepared, and presented appropriately, all while and emphasis on remaining current, maximizing member/guest satisfaction, and minimizing associated costs.
- Suggest capital improvement projects for the annual capital budget.
- Organize department management meetings, staff meetings, and participate in department head/committee meetings as designated.

- Ensure that FOH and BOH operations are appropriately staffed with high quality staff and trained to the established standard operating procedures which align with departmental goals.
- Follow company policies and procedures regarding the handling of cash, charges, purchasing, property, products, and equipment.
- Advise and assist the General Manager and implements policies, procedures, and goals which will strategically enhance the food and beverage operation for operational and financial success.
- Ensure member and guest satisfaction with respect to all levels of service and operation within the department.
- Keep General Manager informed of operational matters.

Education and/or Experience

- High school diploma or equivalent required. College or university program certificate is preferred. Seven years of restaurant management experience in both the front of the house and back of the house. Five years of team management experience is required.
- Management and/or Chef or Lead Cook experience in an upscale restaurant preferred. Must have the ability to plan and execute top quality private events. Experience with F&B budgets and financial controls common in the F&B industry.

Certificates, Licenses, Registrations

- Valid Driver's License
- Food Handlers Permit
- State Liquor Serving Permit

Benefits

- Full benefits package (medical, dental, vision, and life insurance) including pension plan and 401k plan with Company match
- Paid time off
- Full time hours include days, nights, and weekends
- Golf Privileges and the opportunity to learn the game
- Discounts in Food & Beverage and in the Golf Shop

For more information about Valhalla Golf Club, please visit valhallagolfclub.com. Please forward your resume and cover letter to valhallajobs@pgahq.com.

The PGA of America is an equal opportunity employer. All candidates for employment will be considered without regard to race, color, religion, sex, national origin, physical or mental disability, veteran status, or any other basis protected by applicable federal, state or local law. Drug Free Work Place.