



RESTAURANT MANAGER AND/OR HEAD COOK-CHEF

(Seasonal Waterfront Resort)

Our historic summer resort (est. 1921) is expanding its food and beverage service in a newly renovated space with a commercial kitchen and bar which will have its grand opening in 2024. We are looking for an enthusiastic and knowledgeable individual to lead the food and beverage operations for this new seasonal waterfront restaurant.

Job Objective:

The ideal candidate will be able to develop a menu that ensures ease of preparation and profitability, prepare and deliver consistently excellent food, and train and manage staff with respect to both the back of house and front of house operations. Quality food, exceptional customer service, and profitability are key goals for the Cook/Restaurant Manager.

As this will be the initial opening of our new waterfront kitchen and bar, the ideal candidate will have the opportunity to influence all aspects of the food and beverage experience.

What you will be responsible for:

- Plan, execute, and manage all aspects of the seasonal (May 1-Labor Day) waterfront café—the first and only of its kind on Loon Lake—to deliver consistently quality food and customer service, while meeting goals for profitability.
- Hire and train the team on order taking, menu knowledge, proper selling, and techniques
- Manager all aspects of ordering and inventory associated with food and beverage segment of Resort operations.
- Ensure compliance with all governmental regulations pertaining to health, safety, and food service.

Keys to Success:

- Experience and/or knowledge in Front of House and Back of House restaurant operations
- Competence in cooking excellent food (high quality food, but in a summer/waterfront environment vs. fine dining). Comparable restaurant level of operation in the nearby area would be Spokane establishments like Flying Goat, No-Li Brewery, Hogwash, Caruso's, Twigs.
- Ability to develop a cost-effective menu that is easy to prepare and high quality.
- Cost-management and inventory management.
- Passion for guest service and ability to manage staff to high standards for guest service
- Proficient computer skills to the extent necessary for managing costs and inventory, and meeting profitability goals
- Optimistic, innovative, and determined
- Strong communication skills and ability to work in a high-volume setting
- Honesty and an eagerness to make an impact

- Ability to motivate, train, and mentor employees
- Calm under pressure; sense of humor and love for working in a summer vacation waterfront environment

Requirements:

- At least 6 years of restaurant experience
- At least 2 years in leadership or management role
- Familiarity with developing a menu and ordering/managing inventory.
- Satisfactory knowledge of beer and wine
- Washington State Food Handlers permit
- Class 12 MAST permit

Salary: Minimum of \$25/hour, with expected compensation, subject to qualifications. Increased compensation may be available if employee takes on duties beyond initial scope.

Contact: Email resume and statement of interest to manager@granitepointresort.com .
Phone: (509) 951-7571. For more information on the Resort, visit www.granitepointresort.com