



POSITION:	Restaurant Supervisor
DEPARTMENT:	Food & Beverage
TERM	Seasonal
RATE OF PAY:	TBA
GRATUITIES	Yes
HOURS	Seasonal full-time. Extended hours may be required to meet business needs.
ACCOMMODATION:	Shared accommodation and all meals are provided
REPORTS TO:	Food & Beverage Manager
DATE REQUIRED:	Positions available: May-October

As the F&B Supervisor at Tyax Wilderness Resort & Spa, you will be an ambassador for Tyax Wilderness Resort. You will assist in the day to day planning, organization and running of the restaurant. Supervisors will also assist in staff training and coaching. You will be responsible for the guest and staff well-being in our restaurant, lounge and patio. Employment with Tyax will provide you the opportunity to develop leadership skills, in the remote outdoors while enjoying the ultimate summer experience. The responsibilities and qualifications of a Supervisor include but are not limited to the following:

RESPONSIBILITIES

- Operate according to the policies, procedures, quality standards and services established by the company
- Follow the regulations set forth by the B.C. Liquor Control and Licensing Branch
- Provide in-depth knowledge of company's products and services
- Responsible for maintaining a cheerful, courteous disposition and a neat, clean and professional image with the ability to maintain a calm demeanor in a fast paced, high intensity environment.
- Ensure daily, weekly and monthly cleaning duties are fulfilled as per requirements and training received
- Ensure guest satisfaction and resolve customer complaints
- Assist in weekly inventory management
- Assist in staff training, development and coaching
- Follow all safety and sanitation policies when handling food and beverage

- Maintain set Health & Safety standards

QUALIFICATIONS & ATTRIBUTES REQUIRED:

- High School Diploma; diploma or degree in business management or tourism related field would be an asset
- Must have Serving it Right certificate or obtain prior to commencing employment
- Must have 3-4 years' experience in hospitality industry with prior experience in leadership role
- Must have an excellent foundation in wine knowledge and fine dining experience
- Responsible and adaptable with a poised and friendly attitude
- Must have attention to detail and the ability to multitask
- Must be flexible in regards to scheduling and working shifts
- Additional language skills are an asset
- Must possess excellent communications, interpersonal, organizational, leadership and customer service skills and be a team player
- Strict attention to detail and the ability to multitask

PHYSICAL DEMANDS:

- Will be required to be on your feet for extended periods of time
- May be required to lift, bend and reach

BENEFITS:

- Accommodations and meals provided
- Access to our luxury spa, bar, and restaurant.
- Free rental of recreational equipment such as canoes, kayaks, paddleboards & fishing gear when available
- Enjoy the lakefront property and Chilcotin Mountains during time off

TO APPLY: restaurant@tyax.com

Visa Requirements: Must be legally eligible to work in Canada.

Note: *Due to the nature of our business all members of the team may be required to take on additional responsibilities at times to ensure an exceptional guest experience.*