



Food/Beverage Supervisor

Key Skills

- **Leadership:** Lead ten employees of various ages, keeping them on task, training them in all aspects of the job, and demonstrating the abilities and skills they must also have.
- **Communication:** Ability to communicate with both staff and higher management professionally.
- **Multitasking:** Manage up to three teams at a time (two boats and the ticket stand location), coordinating the delivery of goods and stock levels to all areas while maintaining regular operations.
- **Public Relations:** Address customer concerns professionally and appropriately while also recognizing when to raise something to the next level, maintain positive working relationships with multiple government agencies, and assist in group sales as needed.
- Ability to prepare food and make menu adjustments.
- Ability to operate point of sale programs and Microsoft Word and Excel

Working Conditions and Requirements:

- The position is seasonal, running from April 1 to November 1
- Must be able and willing to work weekends from May through October
- Must be able and willing to work in other areas of the company during hip seasons
- Must be able to lift and carry products to and from the boat
- Must be able to learn Square and Fare Harbor computer programs
- Must be able to maintain and order food and soft goods for the business
- Must have or be able to obtain a food service license for the state of MN
- Must have a valid driver's License