

## JOB DESCRIPTION – FOOD AND BEVERAGE MANAGER

### PURPOSE OF THE JOB

Working as part of a team to deliver a memorable and enjoyable experience for all guests through commercial leadership of the F&B offering. Ensure that all guests and potential guests to the attraction receive the highest level of guest service at all times. Manage the F&B operations of the attraction. Where applicable line manage a team within the attraction to deliver the key objectives.

Regardless of the task in hand, together at Continuum we will have fun and make money – in that order!

### KEY ACCOUNTABILITIES

- Observe and manage immediately any incidents, which may affect the health and safety of other team or guests of the attraction, escalating using the major incident plan where appropriate.
- Ensure all operations conform to legal regulations with regard to health and safety/ food hygiene requirements.
- Duty manage in line with operational requirements.
- Be responsible for ensuring that the F&B department runs smoothly.
- Take responsibility for the security of the building through key holder duties.
- Contribute to the commercial success of the attraction by promoting the attraction.
- Take pride and accountability in the appearance of the attraction.
- Ensure the guest experience is delivered to the very highest standards, whilst endeavouring to make each visit feel memorable.
- Deal with all guest feedback professionally.
- Lead the team with clear OKR's and personal development blueprints.
- Ensure team scheduling is in line with business requirements including recruitment and the management of team absence following company process.
- Observe and manage immediately any incidents, which may affect the presentation, other team or guests of the attraction.
- Actively promote sales and produce sales reports as required.

- Maximise profit from the F&B offer within the attraction and ensure income and expenditure are effectively managed to achieve or exceed the annual business plan and department OKR's
- Maintain and develop systems to control and manage all aspects of catering stock aimed at ensuring minimised wastage and stock holding
- Complete a monthly stocktake, prepare reports for the Finance department, and identify any variances and take appropriate action
- Maximise revenue through use of sales, promotion and marketing in line with the business plan
- Ensure that all guests leave having had a positive and memorable experience, encourage them to leave feedback on social media and implement any appropriate changes to improve the level of service or quality offered.
- Attend all training sessions and team meetings as required.
- Ensure that all policies and procedures are adhered to
- Identify any suggestions for improvement to enhance the guest experience within the attraction.

This job description is not exhaustive and other duties or tasks may be required as specified from time to time in accordance with the job role

#### ATTRACTION/OFFICE SPECIFIC REQUIREMENTS

Deliver events, e.g. birthday parties, Christmas activities, soft play and evening bookings with particular attention to quality of service and ROI

Set daily targets and goals for the F&B team to ensure spend per head targets are achieved