



CAREER OPPORTUNITY

Position:
Manager, Food & Beverage

Hastings Racecourse has been capturing the imagination of Vancouverites and visitors alike since 1889. Each April through October, we are Vancouver's exclusive source for live thoroughbred horseracing. We offer over 600 of the newest slot machines on our Casino Floor - complete with a spectacular entertainment lounge – as well as food and

beverage options ranging from casual to fine dining. Get your career racing with Hastings Racecourse today and find out why we're "Bred for Excitement" since 1889.

Hastings Racecourse is currently seeking a talented individual for the position of Manager, Food & Beverage - a person who wishes to further their career within the horseracing/gaming industry. Working Wednesday through Sunday from April to October, and Tuesday through Saturday from November to March, the Manager, Food & Beverage plays an active role in operations to help create great experiences and memories for our guests.

As a dynamic F&B professional, you'll bring your creativity, vision, energy and drive to spearhead the food and beverage operations at Hastings. Effective organizational and human relations skills are an absolute must. The ability to effectively originate, sustain and complete multiple projects and tasks simultaneously is essential. Heavy emphasis will be on daily operational activities but also involvement with the strategic long-term goals of Great Canadian's Racing Operations Division.

Under the direction of the General Manager, you are at a stage in your career where you are eager to take on the following responsibilities in support of the company's vision and goals:

- Lead teams that deliver exceptional hospitality experiences that exceed customer expectations;
- Performance management of team including effective coaching and supervision, training and development, health and safety;
- Effective management of unionized employees within the parameters of the Collective Agreement;
- Achieve maximum profitability, efficiency and excellence in all aspects of F&B including daily operations as well as group and catered events;
- Manage F&B vendor/supplier relationships to ensure that Hastings Racecourse is receiving best value including promotional opportunities and support of racetrack and casino marketing initiatives;
- Analyze financial results in areas of responsibility and take action to enhance;
- Ensure high quality and standard of food and presentation;
- Ensures consistency of product and service, policy and procedure, in accordance with company standards and legislative requirements.

Successful candidates will possess the following qualifications;

- Post-secondary education in hospitality or equivalent.
- Must have Food Safe Level 1 and Serving It Right
- Must be willing to undergo a criminal record and credit check as set out by the Gaming Policy and Enforcement Branch
- Minimum 5 years' experience in food and beverage operations management, at a department head level
- Recognized Hospitality sector certification and training
- Excellent written and verbal communication skills
- Strong computer and financial analysis skills
- Strong working knowledge of Micros and Squirrel systems
- Highly organized with ability to multitask in a fast paced environment
- Ability to work various shifts including evenings, weekends, and holidays
- Travel to various locations may be required on occasion

Qualified candidates are welcome to submit their resume and approved internal application form directly to Human Resources to Michael Zerebeski by email at mzerebeski@hastingsracecourse.com by the deadline date of **Tuesday, December 4, 2018, at 5:00pm**. Please reference competition #**HEI-F&B-018-2018** on your application.

