



Food Beverage Supervisor

Job Details

Description

Desert Falls Country Club is seeking an experienced and dynamic Food & Beverage Supervisor to join our leadership team. This role is essential in driving service excellence by leading the front-of-house team during daily operations. The ideal candidate is hands-on, service-driven, and excels in floor management to ensure an exceptional guest experience.

Key Responsibilities:

Supervise and lead daily floor operations in all dining outlets.

Knowledge expert in all FOH positions.

Maintain a visible presence during service to support staff and engage with members.

Uphold service standards and coach team members in real-time to ensure consistency.

Monitor ticket times, guest satisfaction, cleanliness, and table turns.

Manage opening and closing duties, ensuring checklists are completed accurately.

Assist with scheduling, daily pre-shifts, side work assignments, and team communication.

Handle guest concerns promptly and professionally, ensuring successful recovery.

Collaborate with kitchen leadership to ensure seamless food service and accuracy.

Train, develop, and mentor front-of-house team members

Reports to General Manager

Qualifications:

2+ years of supervisory or lead server experience in a high-volume restaurant or club setting.

Strong leadership and communication skills.

Ability to multitask, stay calm under pressure, and make confident decisions.

Flexible schedule, including nights, weekends, and holidays.

Familiarity with POS systems (EZ Links experience is a plus).

Passion for hospitality and commitment to delivering exceptional service.

Current Riverside County Food Handler and Responsible Beverage Service Certificates.

Equal Opportunity Employer

This employer is required to notify all applicants of their rights pursuant to federal employment laws. For further information, please review the notice from the Department of Labor.