



SOUTHPORT OLD LINKS GOLF CLUB

Moss Lane, Churchtown, Southport PR9 7QS

require a

Food & Beverage Assistant Manager

Southport Old Links is a busy 9 Hole Private Members Club, founded in 1926 therefore with our Centenary coming up in 2026.

The course, which is woodland with links characteristics, has 18 tees which provide a different challenge to each hole on the second nine. Southport Old Links has a reputation as one of the friendliest clubs and is socially orientated receiving high praise from both members and visitors.

The Club offers a fantastic experience for both members and visitors, combining a memorable golf experience with a welcoming atmosphere in the Clubhouse. The Club's mission statement includes the following aims which come part and parcel with this exciting role at the Club.

"To deliver an unparalleled quality experience by providing:

- *a welcoming clubhouse, with modern fit for purpose facilities; and*
- *a team that is committed to exceeding expectations and is valued by our members and guests."*

Reporting to the Food & Beverage Manager and working alongside another Assistant, the Club is inviting applications for an open position of F&B Assistant Manager. Below is an overview of what the role will entail, although it won't be limited to these specifics and the role will evolve in time.

The role will include responsibility for and / or involvement with:

General Job Roles

1. Provide the F&B Manager with ongoing support for the day to day control and management of the Food & Beverage operation
2. Responsible for the correct number of appropriately qualified staff (Bar, Kitchen and serving) being available to meet anticipated numbers of members and guests attending the Club.
3. Identify and agree a realistic list of control measures for the performance of the F&B operation, including Gross Profit Margins, Wage %'s, Stock levels, Waste levels, productivity etc, and then to be key support for the achievement of these measures.
4. Work with the F&B Manager with regard to the appointment, selection and ongoing training and management of all key Food & Beverage staff.
5. Be aware of Club policies and members' and guests' expectations regarding service standards, and where possible within the Club rules provide these services.
6. Help to prepare and follow the documented procedures and guidelines for the effective operation of the Food & Beverage function.
7. Comply with all legislative processes involved in the day to day operation of the Food & Beverage including Licencing, Employment and Health & Safety.

The Club for Everyone



Position essentials

1. A keen eye for detail, production of quality customer service levels and provision of a modern, welcoming and presentable environment for our members and guests.
2. Experience and understanding of bar & event management with experience in meeting financial targets and managing a venue to maximise footfall and usage.
3. Ability to work under pressure and to control busy functions and events.
4. Must be able to work as part of a team and working alone proactively.
5. Overseeing of staff induction training and ongoing development.
6. Ability to use and maximise modern EPOS till systems.
7. IT skills needed for basic ICT programmes such as emailing, word, excel, pdfs, etc.
8. Health & Safety experience and acute awareness of importance.
9. Long shifts, late evenings and weekend work will be some requirements of the role.

Position desirables & opportunities

1. First Aid qualifications.
2. Cellar Management trained and experienced.
3. Personal License holder and licensing experience.
4. Fire safety experience.
5. Food hygiene certificates & Food preparation / cheffing experience.
6. Golfing / Member Club knowledge and etiquette.

Salary & Benefits

1. The salary will be in line with experience and level of managerial focus.
2. Pensions scheme and contributions.
3. Contractual Sick Pay.
4. Active Training programme & budget support for CPD.

Miscellaneous

1. Maintain an active involvement within the hospitality industry and trends.
2. Social Media understanding and usage.
3. Excellent communication skills.
4. Reliability and honesty.
5. Physical ability due to the nature of the work.

To apply for the role, please email your CV with a covering letter FAO General Manager to:

secretary@solgc.co.uk

Alternatively, you can post it to:

FAO General Manager
Southport Old Links Golf Club
Moss Lane
Churchtown
Southport
PR9 7QS

Applications to be received by Thursday 24 October 2024. You will receive an acknowledgment of receipt and further contact will be made following the closing date above.

