



JOB POSTING – Blue Ocean Golf Club

Position Title: Front of House Supervisor

Department: Food and Beverage

Reports to: Food and Beverage Manager

Job Type: Full Time Hourly seasonal

Blue Ocean Golf Club is a public 18-hole championship golf course with a full service golf shop, covered practice facility, golf academy, clubhouse and the Blue Ocean Bar & Grill. Located in beautiful Sechelt BC on the scenic “Sunshine Coast,” Blue Ocean offers guests a great golf and culinary experience with exceptional service, stunning scenery, and meticulous course conditioning.

You're an experienced, career minded food and beverage professional looking to advance their career in a fast paced, fun environment.

YOUR ROLE:

1. Serving and bartending.
2. Assistance with scheduling.
3. Training and supervising servers and assistance with hiring.
4. Assistance with maintaining the Point of Sale software accurately.
5. Monitor and report on liquor inventory.
6. Enforce club policies and procedures.

PERKS

1. Complimentary stand-by golfing privileges.
2. Daily tips and share of Event service charges.
3. 50% off meals in restaurant while working.
4. Option to purchase Golf Shop merchandise and equipment at Cost + 10%.
5. Hourly wage commensurate with experience. Restaurant closes for events only Thanksgiving through mid March.

REQUIRED SKILLS AND ABILITIES

1. Valid Serving It Right certificate.
2. 2 years serving and bartending experience.
3. Strong computer skills, including familiarity with Apple iPad, Microsoft Office Word and Excel.
4. Have your own vehicle and able to get to and from the Golf Club early and late hours.

WORK CHARACTERISTICS

1. Mostly indoor, some outdoor work.
2. Fun, fast paced multi-tasking role.
3. Some light lifting required.
4. Full time. Flexible 7 days, evenings, weekends and holidays may be required.

Please send your resume and cover letter by email to:

Lisa Edginton | Administration and Events
ledginton@blueoceangolf.ca | (604) 740-6023

Position begins: March 14, 2023