

Stewart Food and Beverage Supervisor
Job Description Terry Peak Ski Area
Lead, SD 57754

Job Summary:

The Stewart Food & Beverage Supervisor and crew work together to provide a variety of appealing, high-quality food and beverage options for guests at Stewart Lodge. The supervisor is responsible for overseeing all aspects of the Stewart Lodge food and beverage operation.

Responsibilities include, but are not limited to, menu development and pricing, ordering and inventory management, tracking food costs and losses, hiring, training, and supervising staff, and ensuring proper cleaning and sanitation of the kitchen and dining areas.

This position requires strong communication skills to effectively work with staff members and the management team, as well as a positive, customer-focused attitude. The ability to multitask, stay organized, and plan effectively is essential to success in this role.

Essential Duties and Responsibilities:

- Terry Peak is open seven days a week throughout the season; weekends and holidays are the busiest periods; employees are expected to work on those days.
- Stewart Grill primarily operates during breakfast and lunch service hours.
- Schedule staff, provide training and supervision, and conduct performance evaluations.
- Communicate operational issues, concerns, and updates effectively with staff and management.
- Monitor and manage food costs, inventory levels, and product spoilage.
- Maintain a well-trained and efficient food service team to ensure smooth daily operations.
- Ensure compliance with food safety, sanitation, and workplace safety standards.
- Assist with menu planning, inventory control, and ordering as needed.
- Perform other duties as assigned.

Basic Requirements:

- Must have reliable transportation and be comfortable traveling in winter weather conditions.
- Must be available to work weekends and holidays throughout the winter season.
- Must obtain and maintain all required Food Handler certifications and comply with applicable food safety regulations.
- Responsible for the quality, preparation, and service of all food items offered at Stewart Grill.
- Perform daily opening procedures, including early morning setup and food preparation.
- Oversee daily closing procedures, including food service wrap-up, kitchen cleaning, and dining area sanitation.
- Demonstrate a positive attitude and provide exceptional customer service to guests and staff.
- Possess strong leadership skills, including the ability to effectively train, manage, and supervise employees.
- Ensure staff maintain professional grooming standards and wear the required Terry Peak uniform while on duty.
- Foster a safe, productive, and team-oriented work environment.

Preferred Experience / Special Skills

- Strong attention to detail with the ability to effectively multitask in a fast-paced environment.
- Excellent planning, organizational, and time-management skills.
- Proficient in basic computer applications used for inventory management, cost tracking, and recordkeeping.
- Ability to efficiently operate a point-of-sale (POS) system, cash register, and credit card processing equipment.
- Ability to remain calm, professional, and effective in high-pressure situations.
- Previous supervisory or management experience is required.
- Demonstrate flexibility and a willingness to assist other departments as needed.

Full-time Year-round with Benefits