

Great Smoky Mountains Railroad Job Posting

After reviewing the job description below and this is a position that you would like to interview for please email your completed application and/ or cover letter and resume in a Word or PDF document specifically addressing why you could be our candidate of choice for this position to ledwards@gsmr.com. Posting will be open for two weeks. EOE



Job Description

Division/Department: Food & Beverage

Job Title: Food & Beverage Assistant Manager

Reports To: Food & Beverage Manager

Type of position: Full-time

Employee Classification: Regular non-exempt with benefits

Location: Bryson City, NC

Compensation: \$15-\$17 company benefits available

Job Summary: Directly responsible for the oversight of the daily operations of the Food & Beverage department to include onboard kitchen, First Class food service, Crown Class service, and Concessions. Plans, organizes, directs, and controls Food & Beverage department's activities to ensure the department's goals and objectives are reached and consistent with established Company policy and procedure. Works as a team member of the Food & Beverage Department.

Essential Duties and Responsibilities:

- Responsible for the daily operations of the Food & Beverage department.
- Duties include inventory, purchasing of supplies and cost control.
- Responsible for making sure sales objectives are met with the operating budget.
- Responsible for making sure back orders, shortages and out of stock situations are controlled.
- Plans, organizes, directs, and controls all Food & Beverage department activities to ensure the department's goals and objectives are reached and consistent with established Company policy and procedure.
- Oversees the day-to-day activities and scheduling of Food & Beverage staff.
- Stays in compliance with all federal, state, and local food sanitation regulations.
- Participates in hiring and training of Food & Beverage personnel.
- Direct/Oversee/Accomplish any special projects requested by Food & Beverage Manager and/or AHR/GSMR senior management.
- Manages food service on all special event trains to include but not limited to, Uncorked, BBQ & Brews and Polar Express.
- Oversee and ensure compliance with GSMR policy, procedures and safety program including Safety Rules, Operating Rules, and participation in ongoing safety training/regular weekly safety meetings.
- Initiate/Complete required paperwork and recordkeeping in a timely manner providing accurate reports to accounting, payroll, HR, Food & Beverage Manager, and senior mgmt. as requested.
- Conduct formal and informal staff evaluations as requested while providing performance feedback on a consistent/continual basis.

Education, Skill and Work Experience Requirements:

- Minimum of 2 years of experience in the field or related area with supervisory experience preferred
- High School Diploma or equivalent.
- Ability to communicate effectively in both written and spoken English, possessing good leadership and interpersonal skills with proven ability to supervise people. Must be able to interact effectively with coworkers and customers.
- Serv Safe Certified.
- Good balance/equilibrium, walking on train.

- Must possess organizational skills with ability to multi-task while prioritizing workload with practical, flexible and innovative approach to work.
- Pre-Employment Background Check, DMV Check & pass Work Steps Program.
- Must be able to work a flexible schedule with night, weekend, and holiday hours depicted by department needs and train schedule.

Work Environment:

- Must be able to lift loaded food tray above shoulder.
- Ability to stand, walk, stop, kneel, crouch, and reach for an extended period.
- Able to work in all types of weather.
- Able to tolerate temperatures of 0-100 degrees.
- Able to tolerate a fast-paced, hectic environment.