



Food & Beverage Manager

Job Description

DEPARTMENT: Food + Beverage

FLSA STATUS: Non-Exempt

REPORTS TO: VP of Food + Beverage

STATUS: Seasonal

DATE APPROVED: 8/26/25

APPROVED BY: Christian Adams

WAGE RANGE: \$30.00 - \$35.00 per hour (DOE)

ABOUT THE SUMMIT AT SNOQUALMIE

The Summit at Snoqualmie is the Pacific Northwest's premier multi mountain ski resort, located 47 miles east of Seattle at Snoqualmie Pass. The property spans five base areas and 20 chairlifts across Summit West, Summit Central, Summit East, and Alpentel within the Mt. Baker-Snoqualmie National Forest. A four-season operating model includes a mountain bike park and one of the most accessible ski destinations in North America.

The Summit at Snoqualmie is proud to be part of the Boyne Resorts family of resorts. Boyne Resorts is the largest family owned, independent mountain resort company in North America, guided by five core values: Serve First, Developing Great People, Attitude is Everything, Long Term Thinking, and Excellence in Execution.

POSITION SUMMARY

The Food & Beverage Manager leads comprehensive dining operations, overseeing daily service delivery, staffing, and quality standards across the department. This role reports to the VP of Food + Beverage and is accountable for guest satisfaction, cost management, and team development. Success in this role looks like a well-run department, a developed and engaged staff, and consistent operational and financial results.

HOW YOU WILL LEAD: BOYNE L.E.A.D.S. VALUES

This role is expected to model and reinforce Boyne Resorts L.E.A.D.S. values at every level of the organization:

1. **Long Term Thinking:** Develops operational strategies and team development programs that build lasting competitive advantage.
2. **Excellence in Execution:** Delivers flawless daily operations through consistent attention to quality control and service standards.
3. **Attitude is Everything:** Maintains enthusiasm and resilience during demanding service periods, setting the tone for the team.
4. **Develop Great People:** Mentors and coaches team members through training and career development opportunities.
5. **Serve First:** Leads by example in delivering exceptional dining experiences and resolving guest concerns.

ESSENTIAL DUTIES AND RESPONSIBILITIES

The duties below are organized under the Boyne L.E.A.D.S. value each most directly reflects.

Long Term Thinking

- Coordinate special events and group dining logistics.



- Implement technology solutions and operational systems that enhance long-term efficiency and productivity.
- Drive continuous improvement initiatives based on performance analysis.

Excellence in Execution

- Oversee daily service delivery and quality control across all operational areas.
- Coordinate scheduling, inventory control, and cost management while maintaining efficiency targets.
- Maintain food safety protocols and health department compliance.

Develop Great People

- Recruit, train, coach, and manage front-of-house and back-of-house staff.
- Build a cohesive team culture focused on hospitality excellence.

Attitude is Everything

- Collaborate with kitchen leadership to ensure seamless front-of-house and back-of-house coordination.

Serve First

- Monitor guest satisfaction, address concerns promptly, and implement service improvements.
- Support vendor relations and procurement to ensure quality standards for all products.

QUALIFICATIONS

Required

- Proven management experience in restaurants, resorts, or high-volume food service environments.
- Demonstrated ability to inspire, coach, and develop staff while maintaining a positive workplace culture.
- Experience in scheduling, inventory control, cost management, and quality assurance.
- Strong communication and relationship-building skills with team members, guests, vendors, and management.
- Financial acumen in budget management, cost control, and performance analysis.
- Obtain and maintain a Washington State Food Worker Card and Food Manager Certification.

Preferred

- Current food safety certifications.

EDUCATION AND EXPERIENCE

Bachelor's degree in Hospitality Management, Business Administration, or a related field preferred, or equivalent combination of education and experience. Minimum 3-5 years of progressive hospitality management experience required.

PHYSICAL DEMANDS

- While performing the duties of this job, the employee is regularly required to talk, hear, and move throughout dining and operational areas. The employee frequently is required to stand, walk, and coordinate between front-of-house and back-of-house operations. The employee occasionally is required to lift and carry up to 25 pounds, reach with hands and arms, and navigate various facility areas.

Activity Requirements:



Standing	<i>Frequently</i>
Walking	<i>Constantly</i>
Bending/Stooping	<i>Occasionally</i>
Reaching (above shoulders)	<i>Occasionally</i>
Pushing/Pulling	<i>Occasionally</i>
Climbing	<i>Occasionally</i>
Use of Hands/Fingers	<i>Frequently</i>
Exposure to Temperature Changes	<i>Frequently</i>
Awareness of Surroundings	<i>Constantly</i>
Administrative Tasks	<i>Frequently</i>
Guest Interaction and Problem Resolution	<i>Constantly</i>

WORK ENVIRONMENT

The employee works in various hospitality environments including dining areas, kitchens, offices, and guest spaces, and frequently moves between operational areas with varying temperature conditions and noise levels. Extended hours may be required during peak seasons and special events.

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. If you believe you require reasonable accommodation, please let your supervisor or human resources representative know as soon as possible.

BENEFITS

- 401(k) retirement plan with employer match
- Ski and snowboard pass for employee and dependents across the Boyne Resorts network
- Sick Pay and holiday pay
- Access to Boyne Resorts employee programs, resort discounts, and professional development resources

ABOUT BOYNE RESORTS

Boyne Resorts is the largest family owned, independent mountain resort company in North America, operating 13 destinations from Vancouver, BC to Maine. Founded in 1948, Boyne's culture is built on long term thinking, deep investment in people, and a belief that each resort has its own character and community worth protecting.

HOW TO APPLY

Submit a resume through the job posting on summitatsnoqualmie.com. Applications are reviewed on a rolling basis. Internal and external candidates are welcome to apply.

EQUAL OPPORTUNITY EMPLOYER

Research shows that women and other underrepresented and historically marginalized groups tend to apply only when they check every box for the qualifications and desired experience in a job posting. If you are reading this and hesitating to apply for that reason, we encourage you to go for it! A true passion and excitement for making an impact is just as important as work experience.



Summit at Snoqualmie is an equal opportunity employer committed to providing equal employment opportunities to all qualified individuals. We affirm the rights of all employees and applicants for employment to be protected from discrimination, harassment, and retaliation based on race, creed, color, national origin, sex, honorably discharged veteran or military status, sexual orientation, gender expression or identity, age, religion, disability, genetic information, marital status, citizenship or immigration status (all employees must be authorized to work in the United States), or any other status protected by applicable federal, state, or local law.

We are committed to providing reasonable accommodation to qualified individuals with disabilities and for religious observances in accordance with applicable law. Please contact summithr@summiti90.com to request accommodations during the application process.