



Food + Beverage Supervisor

Job Description

DEPARTMENT: Food + Beverage

FLSA STATUS: Non-Exempt

REPORTS TO: Food + Beverage Manager

STATUS: Seasonal

DATE APPROVED: 8/26/25

APPROVED BY: Christian Adams

WAGE RANGE: \$28.50 – 31.00 per hour

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 Supervisor leads front-line teams across our mountain dining venues, driving consistent operational results and coaching staff to deliver exceptional guest experiences. This role reports to the Food + Beverage Manager and works closely with the Environmental Services team to keep lodges and plazas guest-ready. Success in this role looks like well-run shifts, coached and developing staff, and steady progress against operational and service benchmarks.

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 scheduling, inventory, and procurement practices that build sustainable operational standards.
2. **Excellence in Execution:** Enforces and continuously improves procedures and quality standards across every shift.
3. **Attitude is Everything:** Manages guest relations and team dynamics with composure during high-pressure situations.
4. **Develop Great People:** Mentors, coaches, and develops team members through daily stand-ups, ongoing feedback and training.
5. **Serve First:** Provides hands-on support during opening, peak, and closing operations to keep service running smoothly.

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



- Plan, implement, and optimize service delivery strategies across shifts.
- Manage scheduling, payroll, inventory, and procurement to support consistent operations.

Excellence in Execution

- Maintain optimal stock levels through strategic inventory and procurement management, minimizing waste.
- Implement asset protection, inventory controls, and security protocols to minimize shrinkage.
- Monitor health code compliance and coordinate directly with health inspectors.
- Maintain equipment and facility standards, enforcing established procedures.

Attitude is Everything

- Manage complex guest relations and team dynamics during high-pressure situations with composure.
- Partner with Cleanliness & Facilities teams to keep lodges and plazas presentation-ready.

Develop Great People

- Coach and mentor team members through performance feedback and training.
- Support career advancement planning for team members.

Serve First

- Provide hands-on operational support during opening, peak service, and closing.
- Analyze daily business metrics and make adjustments to manage cost and labor.

QUALIFICATIONS

Required

- Proactive, positive supervisory and leadership skills.
- Ability to multitask and stay focused on core objectives under pressure.
- Strong communication, listening, and diplomatic problem-solving skills with team members and guests.
- Obtain and maintain a valid Washington State Food Worker Card.
- Secure a Washington State MAST (alcohol servers) permit.

Preferred

- None beyond the requirements listed above.

EDUCATION AND EXPERIENCE

High school diploma or equivalent required; Associate's degree in Hospitality Management or a related field preferred. Minimum 1-2 years of food and beverage or restaurant experience required, including some experience in a lead or shift-supervisory capacity. Equivalent combination of education and experience will be considered.

PHYSICAL DEMANDS

- While performing the duties of this job, the employee is regularly required to talk or hear. The employee frequently is required to stand, walk, and sit. The employee is occasionally required to use hands; reach with hands and arms; climb or balance; stoop, kneel, crouch, or crawl; and taste or smell. The employee



must regularly lift and/or move up to 10 pounds, frequently lift and/or move up to 25 pounds, and occasionally lift and/or move more than 50 pounds, including moving furniture.

Activity Requirements:

Standing	<i>Often</i>
Walking	<i>Frequently</i>
Bending/Stooping	<i>Occasionally</i>
Reaching (above shoulders)	<i>Occasionally</i>
Pushing/Pulling	<i>Rarely</i>
Climbing	<i>Rarely</i>
Use of Hands/Fingers	<i>Frequently</i>
Exposure to Temperature Changes	<i>Occasionally</i>
Awareness of Surroundings	<i>Constantly</i>
Exposure to Crowds/High Traffic Areas	<i>Frequently</i>
Handling Administrative Tasks	<i>Frequently</i>

WORK ENVIRONMENT

While performing the duties of this job, the employee is occasionally exposed to outside weather conditions, and frequently exposed to wet and/or humid conditions, fumes or airborne particles, toxic or caustic chemicals, and extreme heat. The employee is occasionally exposed to risk of electrical shock and vibration. The noise level in the work environment is usually loud.

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@summit90.com to request accommodations during the application process.