



JOB TITLE: VP Food & Beverage Operations

LOCATION: Orlando, FL

Posted: Oct 08

SUMMARY: The growing and complex nature of this unique food/beverage/hospitality management company requires a dynamic professional to integrate and manage the group's varied operations including fine dining, cafes, market place, night club and bar. The VP F& B will be an agent of change within the organization, directing all operational and support departments, their design and performance while maintaining the strong culture of the company. This executive will directly oversee a core group of departments and services at various venues. S/he will create, develop and build customer-centered systems and expand organizational capacity to bring the company the strength and agility it needs to address and create opportunities from the myriad of rapid revenue growth currently occurring. The VP F&B's specific responsibilities may evolve to enable the Company to respond effectively to changes and take advantage of new opportunities for growth.

RESPONSIBILITIES: The VP F&B has full operating authority for all existing and future restaurant/club facilities. Participation is required for financial/operational reviews with the CEO on a regular basis. Responsibilities include: building a superstar team, training of staffs, execution of concept, development and achievement of budgets, proper quality staffing of management and hourly employees, purchasing, human resource activities, and marketing direction.

- Participate in formulation and administration of company policies and development of long range goals with clear objectives.
- Develop and recommend overall corporate operations policy within the Operations Department.
- Define and recommend objectives within each operating division. Develop specific short-term and long-term plans, with appropriate budget requests and financial estimates.
- Review operations performance against company standards. Formulate plan to meet standards if necessary.
- Ensure that overall food and payroll costs are met, and develop and implement plan to meet goals if needed.
- Develop plans for new operating procedures to meet the company goals.
- Develop operational standards.
- Identify opportunities for revenue maximization.
- Drive P&L and drive applicable accountabilities.
- Identify training needs and initiate development of Directors and Supervisors. Recommend effective personnel action.
- Ensure that overall company financial targets are met. Recommend and implement a plan of action if needed.

REQUIREMENTS: 10 to 15 years of experience managing the restaurant operations of a restaurant chain or F & B at a hotel or theme park. 5-7 years of which in an executive leadership capacity. Varied segment experience a plus. Previously directed

the operations of a chain or emerging growth company with multiple units. Has worked at a strategic level in a restaurant organization. Concept development and improvement exposures. Stable employment history.

EDUCATION: Bachelors Degree

LANAGUAGE: English & Spanish

SALARY: \$130k- \$150K + benefits and substantive incentive bonus program

Consultant: Bob Gershberg/David Ulrich

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Dick Wray shall provide equal employment opportunity to all qualified candidates, and will refer candidates without regard to race, color, religion, national origin, sex, age, disability, veteran candidates without regard to race, color, religion, national origin, sex, age, disability, veteran status or any other legally protected basis. Dick Wray shall comply with all applicable laws, rules and regulations in the performance of duties pursuant to this Agreement, including but not limited to, Title VII of the Civil Rights Act, the Age Discrimination in Employment Act, the Americans with Disabilities Act, and state and local anti-discrimination laws to the extent applicable.