



SALMON ARM MUSEUM & HERITAGE ASSOCIATION AT

R.J. Haney Heritage Village & Museum

751 Hwy. 97B NE

♦ manager@salmonarmmuseum.org ♦

Salmon Arm, BC V1E 4P7

Food and Beverage Supervisor

Location: Sprig of Heather Restaurant, R.J. Haney Heritage Village & Museum, Salmon Arm, BC

Employment Term: Seasonal, Full-Time

Certifications Required: Food Safe Certification, Serving It Right

Compensation: Competitive, based on experience

Join Our Team!

Are you an experienced restaurant professional who thrives in leadership and is passionate about exceptional customer service, team collaboration, and operational excellence? Do you enjoy managing a high-quality dining experience while working in a team-oriented, community-focused environment?

Sprig of Heather Restaurant at R.J. Haney Heritage Village & Museum is seeking a Food and Beverage Supervisor to oversee our seasonal restaurant's daily operations, service quality, and staff leadership. This role is essential in delivering outstanding guest experiences, ensuring seamless food and beverage service, and upholding our reputation for hospitality and excellence.

If you are a motivated, organized leader with operational expertise and a passion for customer service, we'd love to hear from you!

What You'll Do

Customer Service & Guest Experience

- Lead by example to ensure a friendly, professional, and engaging atmosphere.
- Address guest concerns and resolve issues with professionalism and efficiency.
- Ensure exceptional service standards are met during daily operations and special events.
- Actively foster a welcoming, customer-focused team culture.

Restaurant Operations & Financial Management

- Oversee the day-to-day operations of the Sprig of Heather Restaurant.
- Maintain inventory control, ensuring cost efficiency and minimal waste.
- Oversee cash handling, daily cash-outs, and float management.
- Negotiate with food and beverage suppliers to maintain cost-effective sourcing.
- Monitor and manage expenses to align with financial goals.
- Ensure the cleanliness, presentation, and maintenance of the restaurant and facilities.

Team Leadership & Human Resources

- Train and mentor front-of-house staff to ensure a well-rounded, high-functioning team.
- Schedule and manage staff shifts to ensure adequate coverage during peak hours, weekends, and special events.
- Conduct performance management, providing constructive feedback and training to improve service standards.
- Implement and uphold restaurant policies, procedures, and performance expectations.

Event Coordination & Special Functions

- Work closely with the Events Coordinator to plan and execute catering, banquets, weddings, and themed events.
- Ensure seamless coordination between kitchen, front-of-house, and event staff for smooth execution.
- Assist in seating and serving customers during peak times or large events.
- Act as an expeditor to ensure timely service and food presentation.

Regulatory Compliance & Safety

- Ensure full compliance with BC Health Regulations and Food Safety standards.
- Uphold Serving It Right policies and ensure compliance with Primary Liquor License regulations.
- Follow and enforce safety and sanitation protocols for food handling.

Collaboration & Continuous Improvement

- Work as part of a collaborative team, contributing new ideas and perspectives.
- Participate in staff and departmental meetings to align on service and operational goals.
- Identify opportunities for efficiency improvements and enhanced guest experiences.

Who You Are

We are looking for a dynamic, hands-on leader who is passionate about customer service, team management, and high-quality food and beverage operations.

You're a great fit if you:

- Have a strong background in restaurant or food and beverage management.
- Thrive in a leadership role, guiding and mentoring staff to deliver excellent service.
- Are a customer-first professional with a passion for creating outstanding guest experiences.
- Possess excellent communication and problem-solving skills.
- Can efficiently manage restaurant operations, inventory, and financials.
- Enjoy working collaboratively in a fast-paced yet structured environment.
- Are detail-oriented and able to balance hands-on tasks with big-picture management.

Qualifications & Experience

- Previous experience in restaurant management, food service operations, or hospitality leadership required.



SALMON ARM MUSEUM & HERITAGE ASSOCIATION AT

R.J. Haney Heritage Village & Museum

751 Hwy. 97B NE

♦ manager@salmonarmmuseum.org ♦

Salmon Arm, BC V1E 4P7

- Strong budgeting, cost control, and financial management skills.
 - Knowledge of BC liquor laws, health and safety regulations, and restaurant compliance requirements.
 - Food Safe Certification and Serving It Right required.
 - Strong organizational, leadership, and team-building skills.
 - Excellent interpersonal and customer service skills.
 - Ability to work flexible hours, including evenings, weekends, and special events.
-

Work Details & Expectations

- Seasonal, full-time position running from spring to fall.
 - Variable schedule, including weekends, evenings, and event-based shifts.
 - Must be physically fit to handle extended hours on your feet and occasional lifting.
 - Active role requiring both management and hands-on operational support.
-

Why Work With Us?

At Sprig of Heather Restaurant, we take pride in delivering high-quality dining experiences in a warm, community-focused environment. As our Food and Beverage Supervisor, you'll lead a dedicated team, ensuring exceptional service while being part of a welcoming and supportive workplace.

If you're looking for a leadership role where you can make a real impact, collaborate with a great team, and be part of a historic and vibrant setting, we'd love to hear from you!

How to Apply

Submit your resume, cover letter, and references to managers@salmonarmmuseum.org.

Successful candidates must be willing to:

- Follow all food safety regulations, restaurant policies, and operational procedures.
- Adhere to R.J. Haney Heritage Village & Museum's Code of Conduct and Hiring Manual.
- Maintain a clean, organized, and professional work environment.
- Provide a Criminal Record Check and references upon request.

We thank all applicants for their interest. However, only those selected for an interview will be contacted.