



**Job Title:** Director of Food & Beverage

**Location:** Black Mountain Ski Area

**Reports To:** General Manager

**Employment Type:** Full-Time, Year-Round

**Company Overview:** Black Mountain, established in the 1930s, is the oldest continuously operating ski resort in New Hampshire. Deeply embedded in the Mount Washington Valley community, our resort is a cherished landmark, offering generations of families an authentic New England skiing experience rooted in tradition, community spirit, and exceptional guest service.

**Position Summary:** We are seeking a highly motivated and experienced Director of Food & Beverage with culinary expertise to oversee all food and beverage operations at Black Mountain Ski Area, including the Base Lodge Bar, Base Lodge Kitchen/Cafeteria, and the on-mountain Alpine Cabin Bar/Kitchen. This critical leadership position requires a candidate who can provide quality dining experiences, maintain efficient kitchen operations, and reinforce our reputation for warm New England hospitality. The ideal candidate possesses strategic vision, hands-on kitchen management experience, exceptional leadership skills, and a passion for creating enjoyable dining experiences.

### **Primary Job Responsibilities**

#### **Culinary & Food & Beverage Operations Leadership**

- Oversee daily operations of the Base Lodge Bar, Base Lodge Kitchen, and Alpine Cabin Bar/Kitchen, ensuring smooth kitchen operations, exceptional guest service, and optimized profitability.
- Develop and execute culinary strategies that enhance food and beverage offerings, maximize revenue, and elevate guest satisfaction.
- Lead the way in establishing an entirely new full service sit down dining concept at the base of Black Mountain.

#### **Menu Development & Culinary Management**

- Lead the F&B team in designing and implementing creative menus that emphasize quality, efficiency, and cost-effectiveness, while incorporating local ingredients when feasible.
- Ensure consistently high standards of culinary preparation, presentation, and service across all food and beverage venues.

### **Staff Management & Culinary Team Development**

- Recruit, train, schedule, and manage food and beverage staff, fostering a positive work environment focused on culinary excellence and guest satisfaction.
- Conduct regular performance reviews and provide continuous culinary coaching and mentorship to build a skilled and high-performing team.

### **Financial Oversight & Resource Management**

- Develop, manage, and adhere to food and beverage budgets, effectively controlling costs, labor, and resources to achieve financial targets.
- Oversee inventory management, culinary purchasing practices, and vendor relationships to ensure quality ingredients and cost efficiency.

### **Facility Standards, Safety & Compliance**

- Ensure all food and beverage venues and kitchens are maintained to the highest standards of cleanliness, safety, and compliance with New Hampshire food safety and handling guidelines, as well as New Hampshire Liquor Commission laws and regulations.
- Implement and enforce policies that uphold strict culinary hygiene standards, food safety, and responsible alcohol service.

### **Event Support & Community Engagement**

- Collaborate with resort events teams to enhance guest experiences through quality culinary and beverage offerings during special events, après-ski gatherings, and seasonal festivals.
- Act as a visible ambassador for Black Mountain Ski Area, nurturing strong relationships with guests, culinary partners, and the local community.

### **Additional Duties**

- Perform other duties as required to support overall resort operations and initiatives led by resort leadership.

Benefits include a family season pass and Indy Passes for up to 5 family members, retail and food discounts, and the opportunity to lead a passionate, guest-focused culinary team at a historic ski resort. Health benefits available to qualified year round employees.

Join our team at Black Mountain Ski Area and play a crucial role in delivering enjoyable dining experiences!