



Back of House Operations Manager, Job Description

Bluemont Vineyard is a local, family owned winery that focuses on building memorable experiences with proper product execution in both our wine and food in conjunction with superior customer service.

We are searching for a new addition to our management team that will help propel our service and product presentation to the next level. As BOH Operations Manager, you will be responsible for smooth, efficient, and cost effective daily operations including product quality, food preparation, labor management, inventory control, and adherence to all sanitation requirements.

Responsibilities

- Manage the overall flow of the Tasting Room back of house operations including directing the Back of House(BOH) team in food prep and delivery, stocking bars & bussing tables.
- Maintain a high morale among the BOH team.
- Continuously strive to improve overall flow and efficiency of kitchen.
- Ensure food is consistently prepared and creatively presented.
- Monitor all food preparation, production, holding and storage operations to ensure adherence to all food service sanitation and safety standards.
- Manage vendor relations and submit and receive weekly product orders.
- Perform frequent inspections of all preparation and cooking equipment to ensure that they are kept clean, sanitary and in perfect operating order.
- Train new staff to ensure quality & safety standards are met.
- Manage labor by making appropriate labor cuts when needed.
- Direct meal preparation for special events.
- Create new menu ideas and support development of light fare menu.
- Manage BOH Team to efficiently expedite food orders to guests.
- Understand and ensure efficient operation of dishwasher to wash dishes, glasses, utensils, etc.
- Take weekly Inventory and rotate and restock as necessary.
- Performs other duties, as required.

Requirements

- Excellent Management skills with proven ability to direct teams to accomplish goals efficiently and effectively.
- Have a current Virginia Department of Health Food Safe-Serve Certification or be willing to study for and secure this certification as soon as possible after being hired.
- Must be a team player, have strong interpersonal, organizational, and communications skills, and a focus on guest service.
- Self-motivated with an ability to act independently to solve problems as they occur.
- Must work extremely well under pressure, be driven, and aspire to help grow the organization.
- Available to work at least one weekend day per week.
- Must be able to lift 50lbs & climb stairs.
- Must be able to stand on your feet for extended periods of time.
- Restaurant experience preferred but not required.