The Farmhouse at Serenbe is looking for a positive, energetic, and solution-oriented leader to join our team. The Farmhouse boasts an industry-leading farm to table concept and serves dinner Wed-Sun and a nationally recognized lunch on Sat and Sun. The Farmhouse also handles all the food and beverage needs for over 300 conferences per year and the Food & Beverage Manager plays a key role in those events.

We are located in Chattahoochee Hill country, about 30 minutes southwest of Atlanta, on 1,000 acres of thoughtfully planned residential, business, community, and green space. We’ve been featured on The Today Show and CBS Sunday Morning and in countless regional and national publications. Serenbe’s success is due, in part, to our great leaders. Do you have what it takes to join our team and share our vision of providing an exceptional experience for ALL of our people?

Successful candidates will be organized, forward thinking, and have the ability to lead by example and communicate effectively with the back and front of house staff, vendors, and guests.

**RESPONSIBILITIES**

- Create and deliver a positive and solution-oriented atmosphere for our guests and employees. Our guests come from all over the world and our employees from all walks of life. The Food & Beverage Manager is responsible for treating each and every one with respect and ensuring that everyone is having an personally exceptional experience.
- Provide in the moment coaching, on-going development/action plans, and performance management for our team members.
- Build relationships with team at all levels, acting as the conduit of collaboration between FOH and BOH.
- Financial management - strong understanding of P&L statements, growing sales and profits, and strategic implementation of cost controls.
- Strategic monthly/quarterly/annual goal setting for financials and people development.
• Implement Inventory/Cost Control programs to enhance profit by reducing waste and avoiding loss.
• Develop strong local vendor relationships. The Farmhouse at Serenbe is a dedicated *farm to table* restaurant sourcing 100% of our produce from local farms including our own 18-acre organic farm at Serenbe. Our menu changes daily based on what’s available from our farm sources.
• Oversight for servers, bartenders, server assistants and hosts - schedules, training, reviews, and on-going development.
• Operational oversight over all conference groups and events.
• Ensure readiness for internal and external audits such as: Alcohol Awareness, Food Safety / Sanitation, Health Inspection, Safety Training/Certification, Everclean, etc...

**QUALIFICATIONS**

• At least 2 years experience as a Food & Beverage Manager
• At least 2 years experience in the Conferences and Events field
• Excellent communication and organization skills
• Superior project and task management skills
• Team player with energetic and enthusiastic personality
• Solution-oriented management skills

*Serenbe is a global destination that delivers exceptional hospitality with a rich mix of southern history and environmental vigilance in a unique location. We offer a competitive wage and achievable bonuses. Other benefits include medical and dental plans, a 401K, PTO benefits, and discounts throughout the community.*

*Do your research at [www.serenbe.com](http://www.serenbe.com)*  *If our vision inspires you, then we would love to hear from you.*

Cover letters and resumes can be sent to [hr@serenbe.com](mailto:hr@serenbe.com)

[https://serenbefarms.com/](https://serenbefarms.com/)
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