JOB DESCRIPTION MANAGER - FELICITA'S

BUSINESS OPERATIONS DIVISION UNIVERSITY OF VICTORIA STUDENTS' SOCIETY

FUNCTION:

1. Coordinate and administer all Felicita's functions.

ORGANIZATIONAL RELATIONSHIPS:

- 1. Report and is responsible to the General Manager.
- 2. Manage Felicita's food service in partnership with the Food Services Manager.
- 3. Responsible for the supervision of all Felicita's employees.

ORGANIZATIONAL BACKGROUND:

1. Founded in 1964, the University of Victoria Students' Society (UVSS) is an incorporated membership based non-profit that is autonomous from the University and provides advocacy, services and events to all undergraduate students at UVic.

DUTIES:

- 1. Train, supervise, and perform written evaluations for Felicita's employees.
- 2. Ensure that staff adhere to Liquor Control Act Regulations, Criminal Code, health standards, UVic Liquor Policy, and by-law regulations.
- 3. Liaise with all appropriate authorities.
- 4. Assist in and provide recommendations in the hiring of Felicita's employees.
- 5. Manage day-to-day financial and administrative tasks, and daily and monthly inventory counts, sales reports, controls and record keeping.
- 6. Notify the General Manager of any breaches to workplace policies and/or procedures.
- 7. Develop the Felicita's annual operating budget within the parameters established by the General Manager.
- 8. Review monthly financial statements and compare the actual operating results to the budget, reconcile major discrepancies;
- 9. Identify operational problems, opportunities, and recommended courses of action, for the General Manager.
- 10. Ensure adherence to all policies and procedures of the UVSS and the Collective Agreement.
- 11. Schedule employees regularly, to replace absent employees, to assist during busy periods, and to go on break, and for taxi-sharing.
- 12. Notify the General Manager of any problems or potential issues.
- 13. Secure and alarm all bar and liquor areas.
- 14. Organize the marketing and promotion of Felicita's and its events.
- 15. Facilitate a high level of customer satisfaction with food and beverage service.
- 16. Other related duties as assigned by the General Manager.

QUALIFICATIONS:

Required:

- Post-secondary hospitality management certification, or equivalent education or work experience.
- 2. Minimum five years' experience supervising a large staff (over 30 people).
- 3. Minimum three years' bartending experience.
- 4. Two years' experience in budgeting and financial management.

- 5. Must be bondable and provide a criminal record check.
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- 7. Proven experience developing and implementing creative and effective marketing strategies.
- 8. Dedicated to a high level of customer experience.
- 9. Ability to work as part of a team.
- 10. Valid "Serving It Right" certificate.
- 11. Valid FOODSAFE Level 2 certificate.
- 12. Experience handling large volumes of cash.
- 13. Experience with computer word processors, and spreadsheet, database systems, and Point of Sale (POS) systems.
- 14. Demonstrated organizational and leadership skills.
- 15. Proven ability to work independently.
- 16. Demonstrated conflict resolution skills.

This is a permanent job filled by a full-time employee, and is a unionized position with the United Steelworkers. The University of Victoria Students' Society is an equal opportunity employer.