



Career Posting – Food & Beverage Restaurant Manager, Louisville

The Food and Beverage Manager will partner with the Restaurant General Manager to ensure the successful operational and financial performance of Everyday Kitchen in accordance with the company’s purpose, values, brand standards, and key performance indicators.

Everyday Kitchen, Clever Moose & Lodgic Everyday Community

Everyday Kitchen is a full-service, polished-casual restaurant optimized to compete effectively in the Louisville, KY dining market with a modern American comfort food menu centered on the restaurant’s showpiece open-flame spitfire grill, plus a full-service creative take on classic cocktails.

An adjacent daytime casual cafe, Clever Moose Market Cafe, also provides an elevated coffee, juice, and smoothie bar plus a wholesome menu of fresh-made pastries, salads, sandwiches, and all-day breakfast prepared in the restaurant’s scratch kitchen.

Everyday Kitchen and Clever Moose are food-first, chef-featured, and focused on delivering seasonally influenced and innovative dishes in a fast-paced environment while never sacrificing quality. The brand prides itself on collaborating with local farms and producers whenever possible.

The restaurant and cafe are part of Lodgic Everyday Community, an exciting new concept whose first location opened in Champaign in 2018. Lodgic:

- is the nation’s first-ever destination uniting flexible coworking and offices, state-licensed drop-in childcare, meeting and event spaces, and all-day food & beverage under one roof;
- is designed to support and empower modern working families, entrepreneurs, mobile professionals, and whole communities to thrive in their aspirations; and
- delivers an uplifting, service-oriented, collaborative, hospitality-forward experience that serves the modern worker’s need for flexibility and support in

key areas of life and at all times of day.

In Lodgic Workplace users are welcome to plug in when they want, how they want, leveraging just one service area or all. In addition to Everyday Kitchen and Clever Moose, consumers will find on site:

- Lodgic Workplace, designed to serve a variety of coworking needs for solopreneurs, small businesses, remote workers, or anyone who wants a creative, energizing, design-driven, hospitality-forward professional environment where they can enhance their productivity, enrich their professional network, and enjoy professional support and hosting services not otherwise available to today's on-demand workers and small businesses.
- Lodgic Kids Camp, enrollment-based drop-in childcare for children 12 months to 12 years, open to any parent who wants the best of both worlds: a high-quality, fully licensed, play-based learning environment and the flexibility of only paying for the care they use, with extended hours on nights and weekends, plus hourly and weekly package pricing available.
- Lodgic Events provides gathering spaces to host meetings, presentations, parties, and memorable catering or cocktail events.

Lodgic Everyday Community is designed as a scalable multi-unit brand poised for national growth. Champaign, IL, is the flagship location for Lodgic followed by Madison, WI and Louisville, KY in Winter of 2020.

For more information, visit lodgic.org.

Food and Beverage Manager, Louisville

Reporting directly to the Restaurant General Manager and working cooperatively with other departmental leaders as well as the National Food & Beverage Director and Managing Director, the Food and Beverage Manager will be a team leader who consistently models a true passion for food and beverage, as well as an unrelenting drive to provide exceptional guest service and hospitality in a multi-faceted environment. They will lead the charge in creating in a service-forward, hospitality-focused culture across Lodgic Louisville *"Yes is the answer — what is the question?"*

Core Job Responsibilities

- Upholds and models service standards and staff responsibilities, as described in hospitality modules
- Conducts training of employees on proper service practices initially and on an ongoing basis, including regular and continuous training for all front-of-house service staff in daily pre-shift meeting to ensure continuing service performance improvement.
- Supervises and monitors front-of-house staff performance during scheduled shifts.
- Evaluates staff performance and provides feedback to improve.
- Ensures that cash-handling policies and procedures are followed by all front-of-house staff in cash-handling positions. Abides by all accounting policies and practices to ensure compliance.
- Participates in and/or takes lead in weekly leadership meetings

Qualifications

- Bachelor's degree preferred.
- Minimum 5 years of experience in a fine-dining or polished casual restaurant, including 2 years in a management position.
- Excellent customer service, leadership, and relationship-building skills.
- Demonstrates in-depth food knowledge and advanced wine, beer, and spirits knowledge.
- Maintain professional restaurant image, including restaurant cleanliness, proper uniforms, and appearance standards.
- Excels at time management, interpersonal engagement, and in-depth understanding of restaurant operations.
- Excellent verbal and written communication skills; able to effectively present information and respond to questions from customers, managers, staff, and suppliers.
- Possesses strong financial management, math, and Microsoft Office skills.

- Proven working experience with restaurant management software and POS systems.

Compensation & Benefits

- Competitive salary, paid vacation, personal time, and holidays.
- Basic life/AD&D, short-term and long-term disability, and employee assistance program; optional Blue Cross Blue Shield medical (PPO), dental, vision, voluntary life, critical illness, and accident insurance.
- 401(k) retirement savings plan through Voya (safe harbor and company match after one year).
- 50% off shift meal, plus 25% off all non-shift food-and-beverage purchases (up to three guests).
- Lowest published package hourly rate and free enrollment at Lodgic Kids Camp.

Other Responsibilities

This job description excludes non-essential and marginal functions of the position that are incidental to the performance of the fundamental job duties.

Furthermore, the specific examples in each section are not intended to be all-inclusive. Rather, they represent the typical elements and criteria considered necessary to perform the job successfully. Other job-related duties may be assigned by the Managing Director or National Food & Beverage Director.

To Apply

Please submit your qualifications and a cover letter to careers.louisville@lodgic.org.