

Why join Fogo Island Inn?

Fogo Island Inn is part of a larger community economic development project led by a registered charity of Canada called Shorefast. Shorefast exists to help secure a resilient future for Fogo Island while inspiring communities worldwide to leverage inherent, place-specific assets in service of collective well-being. We do work that matters - work that makes things better. Widely and consistently named among the top handful of hotels in the world, the Inn translates the nature and culture of Fogo Island into a hospitality experience so genuine and specific that it is frequently described as “the love of a stranger.”

Alongside our colleagues at Shorefast and our sister social businesses, we show that it’s possible for local communities to thrive in the global economy. We believe in the transformative power of hospitality and regenerative travel, and we’re fervently passionate about the natural world, human connection, and the value of distinctively local places. We’ve built a team of people committed to this resolve, to Fogo Island, and to supporting one another as we continue to move forward and exemplify our purpose.

Interested in joining us? We’re currently seeking an experienced **Director, Food & Beverage**.

Position Overview:

Based on Fogo Island, Newfoundland & Labrador, and reporting to the Inn’s Managing Director, the **Director, Food & Beverage** will bring their wide breadth of industry experience to help positively shape our people-centered work environment. Working in close collaboration with the other functional leaders at the Inn, and building solid relationships with colleagues, guests, suppliers, and community members, the Director, Food & Beverage will uphold the Inn’s values of collaboration, sustainability, and integrity of place while planning and executing programs in such areas as training and mentorship, systems development, inventory management, and exceptional service.

What you’ll do:

- Hire, develop, mentor and care for a FOH team (including bar, lounge, and dining room) that is collaborative, positive, and rooted in industry best practices adapted to the culture of Fogo Island. Coach, and support team members while leading by example with calm, respectful, collaborative, and professional behaviour.
- Ensure that effective processes and systems are developed and maintained.
- Plan, organize, schedule, and lead a team to deliver expected guest service results while providing staff with an optimal work-life balance.
- Manage inventory for dining room, wine, alcohol, and related items; control operating expenses and manage the department’s budgets.
- Demonstrate a consistent dedication to excellence and lifelong learning.
- Develop, maintain, and model effective working relationships with all staff, guests, suppliers, contractors, and the community.
- Ensure compliance with occupational health & safety regulations and cleanliness protocols.

Qualifications you’ll bring:

- Minimum of 7 years’ experience as a successful Food & Beverage Leader in a comparable setting.
- Exceptional ability to set priorities, organize, and complete deliverables.
- Outstanding verbal and written communication skills in English. Proficiency in other languages, especially French, is highly desirable.
- Proven record of exceptional interpersonal skills, including strong leadership skills, including problem solving and service recovery.
- Experience fostering a team atmosphere and success with building relationships between guests, FOH, and BOH.
- Deep knowledge of best practices in hospitality especially as it relates to food, wine, and alcohol.

- Competency with technology, including experience with Excel and other Microsoft software as well as experience using restaurant and hotel management systems.

What we're offering:

- Permanent, full-time position (not subject to seasonal layoff).
- Annual base salary plus bonus incentive.
- Health & dental benefit plan
- Annual vacation and other special leave exceeding legislated provincial minimums.
- Assistance with relocation expenses.
- Assistance with finding local housing and accessing other local services.
- Other perks such as discounts from Shorefast's social businesses.

Apply:

Submit a cover letter & resume to careers@fogoislandinn.ca, subject line **"Director, Food & Beverage"**

Deadline for Applications: **Until Filled.**

Questions about this position may be directed to: Amanda Decker-Penton, amandadeckerpenton@fogoislandinn.ca

About Shorefast: www.shorefast.org | www.fogoislandinn.ca | www.fogoislandworkshops.ca

www.fogoislandfish.ca | www.fogoislandarts.ca

About Shorefast & Fogo Island: [Strange and Familiar](#)

Fogo Island Inn is a community-centred social business committed to diversity, equity, inclusion, and belonging. This commitment is core to what we do and what we believe, and we are grateful to work with team members and host guests of diverse identity groups. Everyone is welcome here.

We endeavour to foster an accessible work environment and to ensure all in our care feel safe and valued. We are working actively to address imbalances for historically excluded and marginalized communities through training, promotion opportunities, and mentorship. All qualified applicants are encouraged to apply; please reach out if there is anything we can do to accommodate a more accessible or inclusive application process.