

The Opportunity

Are you looking to contribute your expertise to help lead one of North America's most exciting and creative businesses? Are you looking to join a strong visionary team, carving out a new path in one of Canada's most innovative communities?

The successful candidate will become be an integral player in the operation of a social enterprise on Fogo Island, strengthening the impact of social business in Canada and abroad.

Job Title: Assistant Director of Food and Beverage

Location: Fogo Island, NL

Key Responsibilities

- Contribute to exceptional guest dining and bar experiences at a luxury, world-renowned Inn
- Collaborate with Executive Chef to exceed all guest needs while meeting business targets
- Contribute to the ongoing development of a world-class, place-specific, culturally resonant style of hospitality
- Manage daily operations of dining room and bar, uphold service standards, innovate with new offerings, and adhere to budgets
- Provide input to menus and bar offerings (cocktails, etc.)
- Planning for the purchasing and ordering of inventory with attention to remote location logistics
- Communicate effectively with colleagues and guests

Qualifications

- 5+ years of supervisory food and beverage experience; hotel experience very strongly preferred
- Proven ability to manage and lead a diverse team of varying experience levels
- Exceptional interpersonal and communication skills in English – other languages such as French are a strong asset
- Bartending experience
- Knowledgeable about wine

Skills and personal attributes

- Passion for providing exceptional, genuine hospitality; consistently positive attitude
- Passion for growing team capacity and helping others thrive
- Flexible and adaptable to new challenges; resilient and enterprising spirit
- Ability to excel and maintain focus in a complex, fast-moving environment
- Passion for learning new things
- Resourceful problem solver and critical thinker
- Appreciation for and/or knowledge of social business
- Sensitivity to the culture and history of rural Newfoundland; passion for community development
- Ability to live and work on Fogo Island, a rural place

About our Organization

The Fogo Island Inn is a division of Shorefast Social Enterprises Inc. Shorefast was established to contribute to the economic and cultural resilience of Fogo Island, Newfoundland, creating a model for contemporary rural communities. Activities are focused at the intersection of business, art, community and nature.

The Shorefast Group operate a social enterprise model where surpluses from business activity flow through the Charity and are reinvested in community programs. Entities under this unique corporate structure include Shorefast Foundation (federally registered Canadian charity) and Fogo Island Arts (contemporary art residency programme),

alongside for-profit business ventures including Fogo Island Inn, Fogo Island Shop, Fogo Island Fish, and Community Host Services.

Social business is an emerging field in Canada, where for-profit economic activity directly contributes to positive social outcomes typically served by the non-profit community. Shorefast is a leader in this emerging space, creating not-just-for-profit businesses that maximize return on sacred capital (natural, social, cultural) alongside economic capital. The goal is to create a next generation economy of strong, resilient communities – a global network of deeply local places.

The successful candidate will join a committed team and help create business in service of community.

Contact Us

Please submit a cover letter and resume to careers@fogoislandinn.ca using the subject line “**Assistant Director of Food and Beverage**”

No phone calls, please.

For further information visit our websites:

www.fogoislandinn.ca | www.shorefast.org | www.fogoislandarts.ca | www.fogoislandshop.ca