



Who We Are

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.

Shorefast operates 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 (registered Canadian charity) Shorefast Foundation programming, which includes Fogo Island Arts, Environmental Stewardship, heritage restorations, and community engagement, alongside for-profit business ventures such as Fogo Island Inn, Fogo Island Workshops, and Fogo Island Fish.

What You'll Do

Restaurant Management:

- Manage overall operations of the restaurant with clarity, consistency, fairness and integrity.
- Perform cash and inventory reconciliation and order supplies as necessary
- Lead by example and reinforce Shorefast's core values and policies on a daily basis
- Maintain and contribute to a culture founded in dignity, mutual respect and passion that revolves around hospitality and the delivery of genuine service and expertly crafted food and beverage
- Build and nurture professional relationships with guests, colleagues, leadership, suppliers/vendors, industry peers, and partners

Program Development

- Develop activities, initiatives, and events, for a new Foodways charitable program
- Lead Foodways programming, which includes to-be-developed activities, initiatives, and events (initiatives to be developed in conjunction with colleagues across Shorefast).
- Maintain knowledge of similar organizations in NL and nationally/internationally to build relationships to advance our work; act as Shorefast representative in various contexts as directed; identify and bring forward potential partnership/collaboration opportunities

Program and Team Management

- Responsible for development and management of Foodways Programming, including events and in-person / digital activities & initiatives
- Lead recruitment/hiring for Foodways team
- Manage yearly budget/strategic plan creation and ensure adherence to yearly budget throughout season.

Community + Stakeholder Engagement

- Identify and cultivate relationships within the community around food, which will influence Foodways
- Identify, create, and help maintain community partnerships.

Qualifications you'll bring

- **EXPERIENCE.** We're looking for a candidate with years of progressive experience within the hospitality industry, preferably a fast-paced restaurant environment.
- **PASSION.** You're a true leader who aims to drive your team toward new heights and greater successes.
- **ADAPTABILITY.** You can work in fast-paced, changing environments with ease.
- **SOLUTION-ORIENTED.** You're a strong problem solver with an insatiable desire to positively impact the experience of our guests, employees and restaurant reviews.
- **EDUCATION.** A business, hospitality or food and beverage management degree/diploma, or the equivalent in education and experience, is considered an asset.

What we offer

- Competitive Salary
- Health & Dental benefits
- Housing assistance
- Monthly cellphone allowance / corporate plan
- Training and development opportunities
- Dining & Discount perks
- A dynamic culture that encourages and rewards the entrepreneurial spirit

To Apply:

Submit a cover letter & resume to careers@shorefast.org, subject line "Manager, Foodways".

Questions about this position can also be directed to Susan at the above email address.

Deadline for Applications: **Monday, March 20th, 2023, 4:30pm NST**

About Shorefast: www.shorefast.org | www.fogoislandinn.ca | www.fogoislandworkshops.ca | [Strange and Familiar](#)