



## **Oakmont Country Club – Oakmont, Pennsylvania Pool Grill Manager**

Few venues in the world of golf have the championship tradition of Oakmont.

Introduced in 1903 by designer Henry Fownes, Oakmont Country Club has hosted more combined USGA and PGA championships than any other course in the U.S., including nine United States Opens, five U.S. Amateurs, three PGA Championships, and two U.S. Women's Opens.

Oakmont remains perhaps the most difficult course in North America, with 175 deep bunkers (personified by the Church Pews), hard and slick greens that slope away from the player, and tight fairways requiring the utmost precision. Oakmont was the site of "the greatest round of the 20th century": Johnny Miller's final round 63 at the 1973 U.S. Open. Golf Digest ranks Oakmont #5 in its most recent version of America's Top 100 courses.

We are seeking a Pool Grill Manager to join our team for the summer season! The Pool Grill Manager leads the Pool Grill Service Team and ensures that member satisfaction standards are consistently attained. The Pool Grill Manager is expected to maintain the highest professional food quality, creativeness and sanitation standards. The Pool Grill Manager is in charge of the staff, maintenance, order and cleanliness in the Pool Grill dining area, kitchen and other applicable areas. Experience is preferred, but willing to train the right candidate. Must have open availability, including evenings, weekends and holidays. A competitive salary is offered.

### **Job Responsibilities include, but not limited to:**

- Hire, train and supervise Pool Grill Service Team

- Works to ensure the Pool Grill areas and kitchen are clean and up to club and health official's specifications and standards
- Assist the Leadership Team to develop and monitor food and labor budgets for the Pool Grill
- Schedules Pool Grill Service Teammates and plans Pool Grill set up based upon business levels and member needs
- Develops and implements an on-going training program to constantly improve service
- Works to ensure all licenses are kept up to date
- Assists the culinary team at the Pool Grill ensuring all service, taste and presentation of food meets Oakmont standards
- Develop, implement and follow up on all side work duties and responsible teammates
- Maintain inventory of special Pool Grill items
- Assists to develop and oversee all special events at the Pool Grill
- Assists the Pool Manager to ensure the swimming pool facilities are clean, appealing to members and guests and are run safely at all times
- Learns POS systems and continually monitors its function
- Suggest when additional service supplies and small equipment are needed

Interested candidates should email their current resume to:

Bethany Rodkey, Human Resource Coordinator

[brodkey@oakmont-countryclub.org](mailto:brodkey@oakmont-countryclub.org)