



## Position Description

**Position Title:** Food and Beverage Manager  
**Department:** York Racecourse Hospitality  
**Location:** York Racecourse  
**Reporting to:** Head of Food and Beverage  
**Working Hours:** 48  
**Date Prepared:** 18/07/2025

CGC Event Caterers is a long established caterer with decades of experience in the hospitality industry. We operate at venues of all sizes and have exclusivity at prominent sporting, entertainment and cultural locations across the UK and is also the European Catering Division for ASM Global, the global leader in the delivery of live entertainment and events.

In the UK, we operate at the following venues:

- Eight Yorkshire Racecourses
- Yorkshire Event Centre – Harrogate
- The Sun Pavilion – Harrogate
- LNER Community Stadium – York
- Theatre Royal and Concert Hall – Nottingham

### **POSITION PURPOSE**

Often catering for up to 40,000 racegoers on a race day and hosting wide variety of premier non race day events including exhibitions, conferences, banqueting, parties and weddings, the F&B Manager will ensure all service is delivered to the customer requirements our high standards across these days.

### **KEY RESPONSIBILITIES**

- Work as part of the wider F&B team ensuring all race day & non-race day events are fully set up.
- Oversee and manage conference and banqueting events as allocated by the Head of F&B
- Plan and request sufficient people resource for your events.
- Assist in staff training through our Academy.
- Deliver good quality food and beverage products & service and develop the retail offer to enhance the customer experience.
- To ensure the retail operation achieves financial targets of revenue and profit.
- To supervise the retail F&B team at events and oversee all activities including sales, cashing up, stock control and management and cleaning.
- Ensure all event invoicing and billing is carried out accurately and promptly
- Ensure adherence to company policy on cash handling and all associated procedures.
- To ensure compliance with all food hygiene legislation and that staff at all times comply with Health & Safety regulations; to pursue any training requirements needed for specialist areas.
- To liaise with all departments to assist with the smooth running of events, ensuring at all times that the high standards expected at the venue are maintained and adhere to the SOP's.
- Working alongside Head of F&B to input and oversee development of points of sale in line with business needs and procedures.



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## **PERSON SPECIFICATION**

- 2 years F&B Management experience.
- Experience of working in an events-based environment.
- Strong interpersonal skills and the ability to make key decisions.
- The position involves an element of manual handling.
- Hands on approach and be part of the service delivery.
- Have a thorough understanding of food hygiene and health & safety regulations.
- Personal license holder
- Level 2 Food safety certificate

## **BENEFITS**

- 25 days' holiday
- Life assurance
- Pension
- Healthshield - Health cash plan
- Free on-site parking
- Employee Assistance Programme
- Employee Referral Programme
- Complimentary Lunch

## **GENERAL INFORMATION**

The requirements of the business are such that a high degree of flexibility is necessary and therefore evening and weekend work will be required.