



## Slidewaters Waterpark & Lakeside Surf

*Partnering with 4 Elements Hospitality*

# FOOD & BEVERAGE ONSITE MANAGER

*Year-Round Position with Seasonal Flexibility*

Field	Details
Location	Slidewaters Waterpark & Lakeside Surf – Chelan, WA
Position Type	Year-Round (Full-Time In-Season / Part-Time Off-Season)
Operating Season	~100 Days (Memorial Day – Labor Day)
Off-Season	September – May (reduced hours, flexible/remote options)
Reports To	Director of F&B (4 Elements Hospitality)
Annual Salary	Starting \$60,000 based on experience
Potential Bonus	\$10,000

## POSITION OVERVIEW

This is a unique year-round opportunity to lead F&B operations at one of the Pacific Northwest's premier summer destinations. During the 100-day operating season, you'll run high-volume food service operations serving thousands of guests daily. In the off-season, you'll shift focus to preparation, planning, and hiring – ensuring each season launches stronger than the last.

You'll be supported by 4 Elements Hospitality, an experienced F&B management company providing strategic oversight, proven SOPs, and ongoing coaching. This role offers the best of both worlds: the energy and intensity of peak-season operations, plus the flexibility and project-based work of the off-season.

## ANNUAL CALENDAR

Period	Dates (Approx.)	Focus	Hours
Pre-Season	April – Late May	Hiring, training, setup, prep	25-35 hrs/week
Operating Season	Late May – Mid September	Full operations management	50+ hrs/week
Post-Season	Mid September - End September	Close-out, reporting, winterization	25-35 hrs/week
Off-Season	October – March	Planning, recruiting, projects	15-20 hrs/week (flexible)
Requirement for in Chelan 2026	May 1 - October 1		
Requirement for in Chelan 2027+	Approx. April 1 - October 1		



## IN-SEASON RESPONSIBILITIES (100 Days)

During the operating season, you are the single point of accountability for all F&B operations:

### Daily Operations

- Open and close F&B outlets
- Supervise 6 Leads (3 FOH, 3 BOH) and 50+ team members
- Handle escalated guest complaints and resolve issues
- Ensure food safety, sanitation, and health code compliance

### Ordering, Inventory & Receiving

- Place vendor orders based on forecasted attendance
- Manage inventory counts and FIFO rotation
- Track waste, shrinkage, and investigate variances
- Prep and Par levels organized and tracked

### Financial Management

- Track daily P&L metrics (labor %, COGS, SPLH)
- Manage labor scheduling to hit 13 -14% max labor cost target
- Oversee cash handling and accountability (school groups only)
- Submit daily reports; participate in weekly calls with Elements

### Team Leadership

- Schedule staff based on attendance forecasts
- Train, coach, and develop Leads and team members
- Conduct performance conversations and documentation
- Maintain positive, high-energy team culture

## OFF-SEASON RESPONSIBILITIES

The off-season is your opportunity to plan, prepare, and improve. Hours are reduced and flexible, with remote work options available for most tasks.

- **Post-Season**
- **Planning Period**
- **Recruiting & Hiring**
- **Pre-Season Setup**



## QUALIFICATIONS

### Required

- Experience in high-volume, fast-paced operations
- Proven team leadership (30+ people ideal) (teenagers)
- Strong knowledge of food safety (ServSafe Manager certification will be required)
- Experience with hiring, interviewing, and team building
- Inventory management and cost control experience
- Proficiency with POS systems and Microsoft Office/Google Workspace (excel)
- Self-motivated with ability to work independently in off-season
- Must be available for full operating season (late May – early September)
- Ability to work 50+ hours/week in-season including weekends and holidays

### Preferred

- 3+ years food service management experience
- Experience in seasonal, attraction, or resort F&B operations
- Background with waterparks, theme parks, or outdoor recreation venues
- Experience managing pre-season startup and post-season closeout
- Familiarity with Washington State labor laws and health codes
- Local to Chelan area or willing to relocate seasonally
- Bilingual (English/Spanish) a plus

### Certifications & Documentation

- Serve Safe Manager Certification
- Passing Background Test
- Sign a PIIP
- CPR/ First Air Certifications

## COMPENSATION & BENEFITS

- Year-round salary structure
- Performance bonus based on financial and operational targets
- Flexible schedule and remote work options in off-season
- Meal benefits during operating season
- Waterpark and Lakeside Surf access for you and limited guest passes
- Professional development support (certifications, Elements team training)
- For out of area hire potential for housing partnership if necessary



## WHY THIS ROLE?

- Year-round stability with seasonal intensity – best of both worlds
- True ownership – of F&B operations team
- Off-season flexibility – reduced hours, remote options, project-based work
- Beautiful location – spend summers in stunning Lake Chelan wine country
- Growth opportunity – be part of expanding F&B operations
- Professional support – backed by experienced hospitality consultants

## HOW TO APPLY

Interested candidates should submit:

- Resume highlighting F&B management and seasonal operations experience
- Cover letter addressing both in-season leadership and off-season planning capabilities
- 2-3 professional references from food service management roles

Apply to: [robert@slidewaters.com](mailto:robert@slidewaters.com) & [ChefNicole@4ElementsHospitality.com](mailto:ChefNicole@4ElementsHospitality.com)

Application Deadline: **Feb 15, 2026**

Interviews: **February 16-20, 2026**

Target Start Date: **March 1, 2026**

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