



## MOIC Asst. Manager, Food & Beverage

### Who We Are:

Museum of Ice Cream is an **inclusive & immersive brand**, designed to captivate your sweetest fantasy and sugar-filled daydreams online and IRL. At Museum of Ice Cream, we invite you to believe in the **magic of creativity**, to remind you that inclusive spaces do exist, and to show you that childlike wonder is worth savoring. In our world, ice cream is the agent of change and the vehicle to ignite the creative spirit that lives in all of us. Fueled by the power of imagination, MOIC is a **universe of possibilities** with tons of room for you to explore.

### Your Flavor Profile:

Museum of Ice Cream is seeking a Food & Beverage (F&B) Asst. Manager to oversee food and bar service operations, ensuring quality control, efficiency, and an exceptional guest experience. This role is responsible for maintaining food and bar service stations, supervising team members to uphold standards, and reporting key data points—including inventory and sales—to the General Manager. You are a problem-solver and focus on executing short-term, immediate goals with a collaborative team. Additionally, you embody the Museum of Ice Cream's culture, values, and standards of conduct to foster a positive and productive team environment.

### Your Day-To-Day:

- Contribute to planning F&B retraining and culture initiatives for the team
- Coordinate with local partners to obtain sponsorships for in experience treats, events, and expanded bar and café offerings
- Work with other stores to ensure consistency of product offerings between all museums
- Assess staff performance, provide coaching, and drive continuous improvement.
- Audit timekeeping, build and organize shift schedules, and execute both pre- and post-shift meeting & checklists
- Supervise and support managing all food preparation employees, including all day-day F&B operations and understands employee positions
- Responsible for the upkeep and communication regarding ordering for both F&B and related cleaning products
- Guide and coach the team while “running the floor” during service, handling guest complaints, and ensuring excellent service.
- Monitor sales and productivity, working towards profit goals and operational efficiency, including inventory management and product development
- Execute new F&B offerings for seasons and special events at the museum (public holidays, events, and other seasonal changes)

**MUSEUM OF ICE CREAM**

ALL DESIGNS © 1 AND 8 INC. DBA MUSEUM OF ICE CREAM



### **Necessities**

- 2+ years operational management, food preparation and/or bar management
- F&B management experience
- SFA Food Handler certification
- Experience working in high-volume, fast-paced environments.
- Proficiency with industry standard technologies (POS, inventory and ordering systems)

### **Nice to Haves**

- 2+ years in lead or supervisory roles
- Proficiency in managing frozen and soft serve equipment, cotton candy machine and other speciality equipment
- Some project management or project-based experience
- Background in hospitality related industry

### **The Good Stuff:**

- Annual pinkball (yes, you can dress your best and bring a date!)
- Unlimited ice cream
- Competitive Pay
- 16 free museum tickets per year for friends and family, with free entry for self
- 50% off retail products
- Outpatient healthcare benefits
- PTO

---

*Museum of Ice Cream is an equal opportunity employer and we value diversity at our company. We do not discriminate on the basis of race, religion, color, national origin, gender, sexual orientation, age, marital status, veteran status, disability, or any other protected class.*

---