

DIRECTOR OF FOOD & BEVERAGE PROFILE: PREMIER SCOTTISH CLUB GREATER GLASGOW, SCOTLAND

DIRECTOR OF FOOD & BEVERAGE OPPORTUNITY AT PREMIER SCOTTISH CLUB

The Director of Food & Beverage is a highly visible, hands-on leader responsible for delivering exceptional hospitality across the Club's five food and beverage outlets, member events, and private functions. Reporting to the Assistant General Manager, this role leads and develops the food and beverage team, sets the standard for service, and ensures every member and guest enjoys the warm, genuine, home-from-home experience for which the Club is renowned. Working closely with the Assistant General Manager and wider leadership team, the successful candidate will undertake a thorough review of the current food and beverage operation, organisational structure, and member offering, identifying opportunities to enhance the overall experience while building on the Club's already exceptional reputation. This is an outstanding opportunity for an accomplished hospitality professional to make a lasting impact within one of the world's most respected private clubs, where authentic service, attention to detail, and continuous evolution are equally valued.

DIRECTOR OF FOOD & BEVERAGE – POSITION OVERVIEW

The Director of Food & Beverage provides strategic and operational leadership across the Club's five food and beverage outlets, private events, and member functions, ensuring every aspect of the dining experience reflects the Club's reputation for exceptional hospitality. Reporting to the Assistant General Manager, the successful candidate will review the current food and beverage operation, organisational structure, and member offering while leading and developing the team to further enhance an already exceptional member experience.

INITIAL PRIORITIES OF THE DIRECTOR OF FOOD & BEVERAGE

- Build strong relationships with the General Manager, Assistant General Manager, Executive Chef, department leaders, Food & Beverage team, and membership through a visible, approachable, and collaborative leadership style.
- Conduct a comprehensive review of the food and beverage operation, organisational structure, service offering, staffing model, and member experience, identifying opportunities to strengthen the overall operation.
- Refine service standards, operating procedures, and training programmes to deliver a consistently exceptional experience across all five outlets, member events, and private functions.
- Develop, mentor, and empower the Food & Beverage team, creating a culture of accountability, collaboration, and pride in delivering outstanding hospitality.
- Review financial and operational performance, including labour deployment, purchasing, inventory management, and departmental processes, to improve efficiency while enhancing the member experience.

CANDIDATE QUALIFICATIONS

- Proven success leading multi-outlet food and beverage operations within a prestigious private club, luxury hotel, resort, or comparable hospitality environment.
- A highly visible, hands-on leader who leads by example, builds trust quickly, and develops high-performing teams through coaching, support, and accountability.
- Demonstrated ability to review and enhance food and beverage operations, organisational structures, service standards, and the overall member experience.
- Strong commercial and operational acumen, with experience managing budgets, labour deployment, purchasing, inventory controls, and departmental performance.
- A collaborative leadership style with a proven ability to work effectively alongside Executive Chefs, department heads, and senior leadership teams.

- Exceptional communication and interpersonal skills, with the presence and credibility to build meaningful relationships with members, guests, and colleagues at every level.
- Highly organised with exceptional attention to detail, sound judgement, and the ability to balance strategic priorities with day-to-day operational leadership.
- Strong understanding of food safety, health & safety legislation, and regulatory compliance within a complex hospitality environment.
- Comprehensive knowledge of wines, spirits, and premium food and beverage operations.
- Experience working with inventory management systems and stock control processes is highly desirable, with the ability to work closely with Finance and Procurement to enhance inventory management, reporting, and operational controls.
- A reputation for professionalism, integrity, discretion, and delivering genuine hospitality with warmth and consistency.
- Private club experience is strongly preferred; experience within luxury hospitality or internationally recognised hospitality environments will be viewed favourably.

SALARY AND BENEFITS

Salary and benefits are competitive and commensurate with qualifications and experience.

INSTRUCTIONS ON HOW TO APPLY

Please upload your CV and cover letter in that order using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not included on your CV or cover letter; it should be used in your LinkedIn Profile.

Prepare a thoughtful cover letter and clearly articulate your alignment with this role and why you want to be considered for this position at this stage of your career, and why this opportunity will be beneficial to you, your family, your career, and the Club if selected.

IMPORTANT: Save your CV and letter in the following manner:

“Last Name, First Name - CV” &

“Last Name, First Name - Cover Letter – DFB”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your CV and cover letter.

If you have any questions, please email Zak Kuebler: zak@kkandw.com or Michael Herd: michael.herd@kkandw.com

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