



Naval Academy Business Services Division

Job Announcement Number: 26-035b

Vacancy Open: July 9, 2026 – July 23, 2026

Area of Consideration: All Qualified Persons

Must be at least 18 years of age to obtain required security clearance

Security Level: Tier 3 – US Citizenship Required

POSITION DETAILS

Retail Dining FOH Supervisor, NF-1101-03

Flexible (0-40 hours weekly, Non-benefited)

\$23.00-\$26.00/hour

Positions Available: 2

Are you the ultimate TEAM player who is ready to lead a team? Join Naval Academy Hospitality and work with an outstanding group of professionals to support our varied catering events. From weddings, to retirements, class reunions, Midshipmen Events, and conferences, we cover it all! Our Retail Dining FOH Supervisors get to work in a variety of locations spanning from Catering, to our signature coffee shop 1845, the Alley Restaurant and our outdoor bars for various USNA sporting events. We are looking for highly professional individuals that love to keep moving and provide a welcoming atmosphere for our guests while making their experience on the Yard one to remember. Scheduling 6-hour to 8-hour shifts, 3 to 5 days per week. Availability needed to support Morning, evening, weekday, weekend, and holiday shifts in support of events.

In order to meet the basic requirement of the Retail Dining FOH Supervisor position, NF-1101-03, you must meet one of the following requirements:

1. Possess one (1) year of specialized experience in a food service role that equipped you to perform successfully the duties of this position. Specialized experience may include, but is not limited to: Front of House, Back of House, supervisory/managerial duties in the food service industry; OR
2. five (5) years of education beyond high school; OR
3. have three (3) years of general work experience.

JOB SUMMARY

The Retail Dining FOH (Front of the House) Supervisor position is located in the U. S. Naval Academy's Non-Appropriated Fund Instrumentality (NAFI), Naval Academy Business Services Division (NABSD), Annapolis, Maryland. NAFI is an entity that generates its own funds through its operations, and is not funded by Congress. The FOH Supervisor supervises day-of a la carte operations, which includes on-site FOH staff, set-up, execution, and tear down of the operation/event. The Retail Dining FOH Supervisor stays in contact with the host (on-site contact) and/or member/guest to ensure the highest guest satisfaction possible. All duties are to be performed in accordance with applicable laws and regulations, as well as NABSD Retail Dining and Hospitality policies, practices and procedures.

DUTIES & RESPONSIBILITIES

- Execute day-to-day operations for designated ala carte locations according to Manager specification, and location specific SOPs. Execute banquet events according to Banquet Event Order specifications.
- Oversee/prepare staff assignments to include set-up, service, tear-down and side work. Confirms all FOH service staff are in proper uniform, presenting a clean and professional image.
- Communicate with Managers, kitchen, logistics, and inventory staff to coordinate execution according to specifications. Confirms reservations for The Alley restaurant and Member featured events as needed; Communicates floor plans (setup of tables, chairs, linens, table settings, etc.) and ensures room preparation is accurate. Maintains safe, secure, legal, and healthy work environment, enforcing sanitation, quality of food preparation, service standards and procedures; conforming to the regulations of the alcoholic beverage commission.
- Acknowledge, greet, and thank all members and guests, and ensure client satisfaction by communicating with the members/guests. Investigate and resolve complaints regarding food and beverage quality and/or service, within scope of authority; otherwise refer the matter to appropriate management for resolution.

- Maintains ambiance by controlling lighting, background music, linen service, glassware, dinnerware, utensil quality and placement; monitoring customer facing chill boxes, merchandisers, and condiment counters; monitoring food presentation and service. Assist FOH/BOH staff by refilling drinks, delivering food, bussing tables, bar support, barista support, etc. Settle cash bars, manage revenue, and manage inventory by properly completing banquet post-function reports, bar inventory sheets, and a la carte inventory sheet (in accordance with SOPs) at the conclusion of the event. Adhere to sanitation, safety and alcohol beverage control policies including confirming legal drinking age and discontinuing service to intoxicated guests. Must understand and be able to train on alcohol awareness procedures such as proper pouring, accountability and proper cut off procedures. Must be C.A.R.E Trained.

YOU WILL BE RATED ON THE FOLLOWING KNOWLEDGE, SKILLS, AND ABILITIES (KSAs) FOR THIS POSITION:

1. Experience in a Leadership, Supervisory and/or Managerial role. Education in Hotel and Restaurant Management or a closely related field is preferred.
2. Experience in customer service, guest relations, industry service standards, and etiquette.
3. Experience and comprehensive knowledge of food and beverage preparation. Experience planning, managing, or supervising catered events is preferred.
4. Experience and skill in written and oral communication, organization, attention to detail, self-motivation, and working independently.

QUALIFICATIONS & CONDITIONS OF EMPLOYMENT

- Must be able to obtain and maintain a security clearance – requires 18 years of age
- Males born after December 31, 1959 must be registered for Selective Service
- Verification of employment eligibility in the United States is required - We are an E-Verify participant
- Probationary period: Flexible employees are employed based on the needs of the business.
- U.S. Citizenship is required for Tier 3 Positions
- Must be able to understand and communicate in English
- Participation in Direct Deposit
- Must maintain the privacy of official work information and data, and demonstrate the highest level of ethical conduct.

APPLICATION INSTRUCTIONS

A complete online application **must** be submitted no later than NOON on the closing date to be considered for a USNA NAF/NABSD position. Resumes must not exceed 2 pages. **Apply Here:** [NABSD Career Center](https://www.usnabsd.com/about/careers/)
Visit our website <https://www.usnabsd.com/about/careers/> or email nabsdjobs@usna.edu if you need assistance.

EMPLOYMENT PREFERENCES

Explanation of employment preferences is available on the NABSD Website. No preference is given unless requested and documented. Acceptance or declination of a regular position ends ability to claim preference for spouse or Involuntarily Separated (IVS) applicants. To claim a preference, you must attach the following documents with your employment application and request form:

- **NAF RPL (Non-Appropriated Fund Reemployment Priority):** Most recent separation BBA SF50 (or equivalent).
- **Military Spouse:** most current military member's PCS orders, submit spousal request form – (**Per the CNIC 5300.206b, spouses' preferential consideration for NAF positions at the NF-3 and below**)
- **Veteran:** Page four (4) of the DD-214

Note: Failure to provide the required information may result in loss of consideration for the position and elimination from the selection process. Applicants may be required to provide proof of education, complete a pre-hire health screening, etc. DON is an EEO employer. All qualified candidates will receive consideration without regard to race, color, religion, sex, national origin, age, disability, marital status, political affiliation, or other non-merit factor. Reasonable accommodations may be provided to applicants with disabilities. If reasonable accommodation is needed for any part of the application and hiring process, please contact the office that is collecting the applications. The decision on granting reasonable accommodations will be on a case-by-case basis.