

Superior Curling Club Bar Manager

Primary tasks

- Take inventory of bar supplies at regular intervals (recommend weekly)
- Order supplies for the bar (beer, pop, seltzers, ciders, spirits, wine, mix, garnish, cups)
- Keep supplies organized such that it is easy to determine inventory
- Restock beer cooler as needed (at least twice per week)
- Maintain an adequate supply of change in the till
- Remove funds from the till regularly and make sure they are properly deposited in the checking account (at least twice per week)
- Provide direction for bartenders during bonspiels and other events

The bar manager must have a valid tavern operator license in the City of Superior

Compensation for this position is \$1,000 per year.