



Operating Policy – Food & Beverage Services

1. Purpose

- 1.1 The Food and Beverage policy shall set the parameters of MSU Food and Beverage operations. Food and Beverage operations are those services that focus specifically on the sale of consumable goods, whether in a catered or restaurant environment;
- 1.2 The purpose is to offer values priced food and beverages to the McMaster community while ensuring net revenue to the organization.

2. Operating Structures

- 2.1 All Food & Beverage services shall have an operating policy and shall operate under the parameters set down in those documents, subject to the direction of the SRA and the Executive Board;
- 2.2 All Food & Beverage services shall operate under the supervision of the Food & Beverage Manager as outlined in each service's Operating Policy;
- 2.3 All business transactions and accounting of Food & Beverage operations shall be administered through the Accounting Department;
- 2.4 Hours of operation shall be set by the Executive Board through consultation with the Food & Beverage Manager and General Manager;
- 2.5 The Food & Beverage Services, shall include, but not be limited to, the following:
 - 2.5.1 The Union Market;
 - 2.5.2 Twelveighty;
 - 2.5.3 Central Liquor Facilities.

3. Personnel Structure

- 3.1 The Food & Beverage Manager, who shall:

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- 3.1.1 Be responsible for the financial viability and general operation of all Food & Beverage services of the MSU;
- 3.1.2 Perform duties outlined in the Food & Beverage Manager job description;
- 3.1.3 Be hired by and responsible to the Board of Directors through the General Manager.