



Job Listing: Concessions Manager

At Sodexo Live!, we take pride in crafting exceptional events at the most prestigious venues on the planet and creating lasting memories for fans, visitors, guests and team members.

Our experiences are unique, and so are our people. Bring your personality, your background and your desire to delight others. In return, we'll give you all you need to thrive. After giving it all, you'll return home knowing that you've played your part in creating a truly unforgettable moment.

Location: We are seeking an experienced **Concessions Manager** for the **Caesars Superdome Stadium in New Orleans, LA.**

Salary: \$60,000-\$65,000

The Caesar's Superdome is established as a premier destination for every type of event, and the grand structure builds on that legacy continually. From the biggest, most elaborate productions that thrill thousands to memorable intimate gatherings, the Superdome adapts and captivates. Located in the heart of the New Orleans Central Business District, the Superdome is among the most enviable venues in the nation. And with a stunning spot on the New Orleans skyline and its iconic design, the Superdome is one of America's most recognizable landmarks. **It is the home stadium of the New Orleans Saints of the National Football League!**

Job Overview:

The Concessions Manager is responsible for overseeing all aspects of food and beverage services within the New Orleans Superdome. This includes managing day-to-day operations, supervising staff, ensuring product quality, maintaining health and safety standards, and achieving financial goals. The role requires strong leadership skills, attention to detail, and the ability to handle high-volume service during major events.

Key Responsibilities:

- Oversee all food and beverage concession stands, suites, and portable operations within the stadium during events.
- Supervise, train, and schedule a team of concession workers, including cooks, servers, and cashiers.
- Ensure all staff provide excellent customer service and maintain a high level of professionalism.
- Monitor and enforce adherence to company policies and procedures, including health and safety regulations.
- Maintain accurate inventory records and track food, beverage, and supply levels.
- Ensure product quality, freshness, and compliance with food safety standards.
- Monitor sales performance and ensure revenue goals are met or exceeded.
- Collaborate with the event operations team to ensure food service needs are met for different types of events.



- Manage large-scale catering operations for special events such as concerts, sporting events, and private functions.
- Ensure that all food service areas are properly set up before, during, and after events.
- Ensure all food handling and preparation areas comply with local health department regulations.

Qualifications:

- High school diploma or equivalent (Associate's or Bachelor's degree in Hospitality Management, Business, or related field preferred).
- Minimum of 3 years of experience in food and beverage management, with at least 1 year of experience in a large venue or stadium setting preferred.
- Experience managing a team of employees in a high-volume, fast-paced environment.
- Exceptional organizational and time management abilities.
- Ability to work under pressure and handle multiple tasks simultaneously.
- Knowledge of food safety regulations and industry best practices.
- Flexibility to work evenings, weekends, and holidays as required by event schedules.

Sodexo Live! is an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, religion, color, national origin, sex, age, genetic information, status as a protected veteran or status as a qualified individual with a disability, or any other characteristic protected by applicable Federal, State or Local law.