



## About Our Department

Food and Beverage (F&B) is all about creativity. When guests visit San Manuel Casino, they are met with the best dining and bar experiences available at any casino in the region – from quick eats at TuTu’s Food Court to the award-winning The Pines Modern Steakhouse, which serves up the BEST in fine dining.

Curating unique dishes and libations are just the tip of the iceberg. Each member of the team plays an important role in ensuring F&B’s mission of providing an “exceptional guest experience that is unparalleled from other gaming establishments” is made possible through customer service both in front of and behind-the-scenes. By working collaboratively, F&B team members make sure drinks and food arrive to their destination quickly and efficiently, all while maintaining the high level of quality San Manuel is known for. On average, F&B serves more than 6,000 guests daily.

Food & Beverage is all about developing a strong community and opportunities for growth. In addition to creating its own hub within, F&B is committed to providing much-needed resources to the casino’s surrounding community through the donation of food to local charities. As of October 2020, F&B has donated more than 8,000 meals to those in need.

## What You’ll Learn

An internship with Food and Beverage will serve as a behind-the-scenes look at daily operations. During the program, participants will learn:

### **Teamwork Makes the Dream Work**

How the department’s award-winning team of chefs and mixologists work together to curate menus for each of our dining and bar experiences, including The Pines Modern Steakhouse, Rock & Brews Restaurant and Tropical Storm. Curating a menu is no small feat as there are several steps the department takes to perfect a food or beverage item. The goal is to provide guests with a best-in-class experience each time they visit.

### **Health & Safety**

The importance of implementing high health and safety standards to keep team members and guests safe each time they play, drink and dine, especially in times of crisis. For example, since reopening during the COVID pandemic, F&B has established additional strict protocols for cleanliness, and require all team members to wear a face covering and practice social distancing.

### **Grow Where You Work**

Ways to establish a thriving career within the department as San Manuel continues to expand operations through its upcoming Resort Expansion Project and increase demand.