SUPPORT SERVICE POSITIONS (FOOD SERVICE PERSONNEL/MANAGER I & II)

Qualifications

- 1. Has prior food service experience.
- 2. Can read and understand recipes and menus.
- 3. Can order proper amounts of food for meals with various portion sizes.
- 4. Can correctly assemble, operate, disassemble, and clean all food service equipment.
- 5. Successfully complete four years of certification courses sponsored by Child
 - and Adult Nutrition Service within five years of date of employment as manager.
- 6. Be in good health and physically able to perform duties.
- 7. Attend Serve Safe Workshop within one year of employment.
- 8. Become nationally certified with three years of employment.

Responsibilities

- 1. Understand and enforce proper handling, preparation and storage of food.
- 2. Implement and enforce state and local health regulations.
- 3. Supervise and evaluate all personnel under his/her direction and makes recommendations for promotions or dismissals.
- 4. Cope with and solve personnel problems.
- 5. Construct and utilize work schedules for kitchen personnel. Check all time cards and time sheets.
- 6. Arrange for substitute workers as needed.
- 7. Order food in quantities needed for timely delivery.
- 8. Check invoices with food received, record prices in inventory book, and
- 9. Count, extend, and total inventory book.
- 10. Complete production record books daily.
- 11. Complete daily cost sheets.
- 12. Complete weekly operating reports.
- 13. Insure proper operation and maintenance of equipment.
- 14. Develop positive rapport with administrators, faculty, staff, and students.
- 15. Adapt to current trends in the food service industry.
- 16. Administer school policies that relate to the food service.
- 17. Follow the policy handbook as published by the school district.
- 18. Report directly to the school nutrition director.
- 19. Assume other duties that may be assigned.

<u>Manager I & Manager I</u>

The difference between manager I & manager II is the number of meals and the number of staff supervised. Manager I supervises 9-16 people; manager II supervises 5-8 people. Both managers are directly supervised by the school nutrition director.