Bakersfield City School District Education Center - 1300 Baker Street Bakersfield, California 93305 Personnel Services

TITLE: FOOD SERVICE MANAGER

QUALIFICATIONS: 1.

- 1. Knowledge of laws, regulations and requirements pertaining to governmental school food service programs
- 2. Knowledge and ability to perform, teach and supervise quantity food service preparation including: computations required by prescribed menus, work simplification methods, first aid, safety and sanitation procedures, and proper use and maintenance of food service equipment
- 3. Training in food service program requirements, preparations of work schedules, recipe adjustment, safety and sanitation standards, and worker dress and personal hygiene standards
- 4. Ability to work effectively with staff, students and public
- 5. Ability to maintain records and prepare reports
- 6. Ability to follow oral and written directions
- 7. Two years of college course work in food service management or related area desirable

**REPORTS TO:** Administrator as assigned

**SUPERVISES:** Staff as assigned

JOB GOAL: To serve attractive and nutritious meals in an atmosphere of efficiency,

cleanliness, warmth and professional service consistent with district nutritional

and education goals

## PERFORMANCE RESPONSIBILITIES:

- Organizes, supervises, and coordinates activities and operations of school cafeteria; evaluates site programs and makes recommendations to appropriate staff
- 2. Supervises preparation, sale, serving and storage of food in accordance with established guidelines
- 3. Orders, receives and stores food, equipment and supplies
- 4. Trains, supervises and evaluates site food service staff
- 5. Controls and manages food and labor costs; computes and estimates proper food quantities, supplies and other resources needed for efficient food service operations
- 6. Maintains sanitary and orderly preparation, serving and storage areas
- 7. Maintains effective working relationships with staff, students and community; serves as resource in coordinating food service program with curriculum and school functions
- 8. Maintains records and prepares reports including, but not limited to, inventories, applications, menus, ticket counts, sales, labor hours and payroll records
- 9. Performs food preparation, clean-up and other duties required for food service workers
- Performs other related duties as assigned

**TERMS OF EMPLOYMENT:** Salary and work year to be according to current schedule; supervisory

salary schedle, class 9

**EVALUATION:** Performance of this job will be evaluated in accordance with the District's

"Improvement of Professional Services" handbook, Board <u>Policies and Procedures</u> and consistent with collective bargaining agreements when

applicable

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