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

TITLE: FOOD SERVICE MANAGER, LIMITED PROGRAM

QUALIFICATIONS: 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:

- 1. 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 functons
- 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
- 10. Performs other related duties as assigned

TERMS OF EMPLOYMENT:

Salary and work year to be according to current schedule; supervisory salary schedule, class 1

EVALUATION: Performance of this job will be evaluated in accordance with the District's "Improvement of Professional Services" handbook, Board <u>Policies and</u> <u>Procedures</u> and consistent with collective bargaining agreements when applicable

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