## NANTUCKET PUBLIC SCHOOLS

## **Job Description**

TITLE:

DIRECTOR OF FOOD SERVICES

**REPORTS TO:** 

**Superintendent of Schools** 

TERMS OF EMPLOYMENT:

220 days

**JOB SUMMARY:** 

Provides direction and management of the efficient operation of school food services in an atmosphere of cleanliness, comfort and customer service in which students are served nutritious meals

## **QUALIFICATIONS:**

1. Bachelor's degree preferred

- 2. Knowledge of proper methods of planning, preparing, cooking, serving foods, and proper procedures involved in managing a large school lunch program
- 3. Knowledge of kitchen sanitation and safe work practices
- 4. Three years of experience in the preparation and serving of foods in a school lunch room or in a restaurant/cafeteria of equivalent size
- 5. Knowledge of the proper nutritional needs of children within the requirements of the National School Lunch Program
- 6. Supervisory experience
- 7. Accounting and/or bookkeeping experience required with demonstrated ability to maintain complex financial and related records
- 8. Certified in First Aid and CPR

## **DUTIES AND RESPONSIBILITIES:**

- 1. Ensure preparation of all meals in accord with state and federal guidelines
- 2. Order food and supplies and maintain the inventory of food and equipment
- 3. Interview, hire and train all new hires
- 4. Plan, schedule and assign the work of all food service personnel
- 5. Ensure the proper training of all staff in order to maintain safe, proper and efficient use of equipment
- 6. Supervise and evaluate all food service personnel
- 7. Plans the menus at all schools, in accordance with state and federal guidelines
- 8. Evaluate the quality of prepared foods based on flavor, nutritional, and appearance standards
- 9. Supervise the cleaning of dishes and equipment, and set standards of efficiency and sanitation in food preparation
- 10. Prepares and monitors food service budget with the goal of staying "in the black"
- 11. Maintain financial and related records; prepare written and computerized reports as requested
- 12. Assist in the coordination and implementation of the free and reduced application process

- 13. Make, in a timely manner, all applications for federal and state reimbursements
- 14. Adhere to all school district policies and procedures, as well as state and federal regulations
- 15. Maintain a high level of ethical behavior and confidentiality of information about students & staff
- 16. Communicates effectively with all constituent groups, including students, parents, staff and community
- 17. Act as a friendly ambassador for the School District
- 18. Perform other related duties assigned by the Administration or that are necessary to ensure efficient operations by the food services department

**EVALUATION:** 

Performance of this job will be evaluated annually by the Superintendent of Schools, with input by building administrators

Approved: May 1, 2012 Page 2