

Lewiston-Altura Public Schools, ISD #857 - Job Description

Job Title: FOOD SERVICE DIRECTOR Department/Section: Foodservice, Support State Job Match: 342 Title of Immediate Supervisor: Superintendent of Schools

JOB SUMMARY -- This position facilitates the preparation and serving of attractive and nutritious meals to students in an atmosphere of efficiency, cleanliness, and warmth.

Task No. And DESCRIPTION

- 1. Procures all food supplies, government commodities, and non-food supplies needed to operate the food service program.
- 2. Solicits bids from vendors ensuring the highest quality and the lowest prices.
- 3. Coordinates the schedules and assignments of the food service staff, makes recommendations for hiring and firing.
- 4. Ensures complete compliance with all state regulations for food preparation, production, and serving prepares reports. Plans menus consistent with federal nutrition requirements.
- 5. Oversees the operation of the district food service central computer system.
- 6. Oversees the recording of all receipts and initiates appropriate billing; monitors delinquent accounts.
- 7. Coordinate special events/banquets requesting food service facilities and personnel.
- 8. Serves as liaison with the student council and community to foster a positive image and cooperation.
- 9. Operates equipment in a safe, proper, and efficient manner; maintains the highest standards of safety and cleanliness in the food service department.
- 10. Reports immediately to the principal or supervisor any student discipline problem or accident occurring in the kitchen or the cafeteria premises.
- 11. Records all deliveries and maintains a procedure for food rotation that ensures the highest quality of food served.
- 12. Records daily food use and compile all data to complete required state reports including monthly inventories, commodity inventories, and student and staff participation reports.
- 13. Assists with overall meal preparation: Breakfast, lunch and snack cart.

The above tasks are listed for the purpose of identifying the appropriate State Job Match for this job class and are not intended to be a comprehensive list of all responsibilities and tasks which may be assigned to this position.

QUALIFICATIONS: Specific training or job experience required before appointment: High school diploma. Post-secondary training in commercial food service preferred. Preference for experience in commercial food service. Child nutrition certification. Physical requirements:

Estimated length of time required for new entrant to achieve acceptable level of proficiency: Six months.

ORGANIZATIONAL RELATIONSHIPS: This position reports directly to the Superintendent, supervises and coordinates the work of other foodservice staff.

WORKING CONDITIONS: Occasional extreme heat. Heavy lifting. This position is one in which you stand. Very physical position.

TERMS/CONDITIONS OF EMPLOYMENT: Salary and benefits determined by the School Board.

PERFORMANCE REVIEW: Annual evaluation by Superintendent of Schools.

Updated May 18, 2007 Updated December 10, 2012