

Job Title: Supervisor Special Projects Exemption Status/Test: Exempt

Reports to: Director of Student Nutrition Services Date Revised: March 2023

**Dept./School:** Student Nutrition Services **Pay Grade:** 101

## **Primary Purpose:**

Responsible for all aspects of special project operations- including vending, catering, bulk sales, and all off-site meal service; develop new department programs and systems; train department staff on programs; ensure quality food and service to students; monitor and assure compliance with safety, sanitation, and federal guidelines; assist in evaluations, training, and providing work to assigned staff.a

#### **Qualifications:**

#### **Education/Certification:**

- High School diploma or equivalent with a minimum of ten (10) years of experience
- Serve Safe certification required upon hire (training will be provided by district)
- Clear and valid driver's license- Class B commercial license for food bus required upon hire (training will be provided by district)
- Associate's degree with a minimum of five (5) years of experience preferred

### **Experience:**

- Minimum of ten (10) years of experience in a related field with a High School diploma equivalent OR
- Minimum of five (5) years of experience in a related field with an Associate's degree

## Special Knowledge/Skills:

- Demonstrate knowledge in school food service management, quality assurance, menu planning, catering, marketing, and promotions
- Demonstrate knowledge in project planning and collaborating with a team to implement projects
- Demonstrate outstanding interpersonal skills in communication, both verbal and written form, training, and presentation skills at all levels
- Demonstrate knowledge of the Microsoft Office suite of products (Word, PowerPoint, Excel etc.)
- Demonstrate the ability to train others on frequently used computer programs
- Demonstrate knowledge of, NSLP, SBP, SFSP, and CACFP regulations
- Demonstrate organizational skills with the ability to work with detailed records
- Demonstrate the ability to work in a high-volume, face-paced environment
- Demonstrate the ability to work positively and cooperatively with coworkers
- Demonstrate the ability to represent the district to the public positively

### **Major Responsibilities and Duties:**

- 1. Develop, implement, and oversee a new department meal vending program.
- 2. Service department vending routes as required.
- 3. Fulfill district catering requests.
- 4. Responsibilities include but are not limited to purchasing necessary items, delivery, and set-up.
- 5. Develop, implement, and oversee the new department food bus usage for offsite meal service.
- 6. Work with district personnel and cafeteria managers to coordinate bulk sales program.

- 7. Maintain records to ensure proper service and sanitation of equipment and stocking procedures.
- 8. Assist in developing recipes, packaging, and bid specifications pertaining to areas of responsibility.
- 9. Serve as a liaison between the department and campus principal or other district personnel pertaining to areas of responsibility.
- 10. Conduct surveys to obtain customer suggestions and feedback on offerings.
- 11. Participate in the department training program pertaining to areas of responsibility.
- 12. Provide leadership to assure consistency and compliance with all policies and procedures.
- 13. Assure HACCP food safety practices are implemented in all areas of responsibility.
- 14. Monitor and assure compliance with local, state, and federal guidelines.
- 15. Review profit and loss statements for the areas to achieve department goals.
- 16. Monitor food costs to align with department goals.
- 17. Foster an environment where open communication and feedback from students, staff, and employees are encouraged and valued.
- 18. Perform all duties as assigned.

# **Supervisory Responsibilities:**

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Monitor work and issue work assignments to assigned staff.

## **Mental Demands/Physical Demands/Environmental Factors:**

**Tools/Equipment Used:** Standard office equipment, including personal computer and peripherals; district vehicle; kitchen equipment.

**Posture:** Prolonged sitting; occasional bending/stooping, pushing/pulling, and twisting; long durations standing up.

Motion: Repetitive hand motions, including frequent keyboarding and use of a mouse.

Lifting: Must routinely lift and/or move up to 40 lbs.

Environment: May work prolonged or irregular hours; frequent district wide travel.

**Mental Demands:** Work with frequent interruptions and maintain emotional control under stress. **Transportation:** Ability to drive a full-sized school bus. Must obtain a Class B driver's license within six months of employment. Required to drive a district van and personal vehicle.

| This document describes the general purpose and exhaustive list of all responsibilities and duties that | ,    |
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| Reviewed by   | Date |

Date