Jb Desip

Th: Elemy Mildh SchbKithenMan FraitLead

agr Hh SchbPdubMangr ad

Reto Food Service Manager

GemilSay Coordinates and manages the food service program at an individual school.

EstalFota

- 1. Supervises daily food preparation for school. Provides leadership and direction for staff. Provides orientation and training to new employees. Coordinates, schedules satigns work for food seice staff. Checks quality of work by monitoring employee actions. Evaluates and conducts employee performance appraisals. Resolves staff grievances if necessary. Mitom sanitation practices to ensure that employees follow standards and regulations. Assists in daily food preparation for school. Cooks, prepares individual portions, and performs other food preparation duties.
- 2. Prepares daily, monthly, and yearly food service reports and other paperwork as required.
- 3. Prepares, receives, and verifies food/supply orders acco

- * Ability to extend a recipe and accurately determine food requirements.

 * Ability to interact with children effectively.

 * Ability to communicate effectively with staff and students.

 * Ability to establish and maintain cooperative working relationships with staff and others.