

Class Concept

This is management work in directing food service operations of limited size and complexity in a facility. Employees serve as food service directors at facilities with limited dining operations, and/or may serve as assistant directors of food service in a larger facility. Work involves supervisory responsibility in all phases of food management including food procurement and storage, menu planning, food preparation and service, housekeeping, and record keeping. Employees work independently under the general supervision of a higher level food service director, business officer, or facility director; and work is evaluated through inspections and analysis of reports as well as through comments of consumer population regarding the quality of food preparation and service.

Recruitment Standards

Knowledge, Skills, and Abilities

- Working knowledge of the accepted principles and practices of dietetics and nutrition.
- Working knowledge of the methods, materials, and equipment used in large scale cooking and food service activities.
- Working knowledge of food quantities needed to feed a relatively large number of persons and the relative cost of various food items.
- Working knowledge of food sanitation principles and methods of maintaining such standards in an institutional kitchen.
- Thorough knowledge of the dietary requirements for a variety of special diets and allowable substitutions for various items found on diet menus.
- Ability to delegate responsibility and to plan, organize, and direct the work of a number of skilled and unskilled workers.
- Ability to inspect incoming fresh vegetables, fruits, and meats to determine that they meet purchase order specifications.

Minimum Education and Experience

Bachelor's degree in dietetics, home economics, or related degree from an appropriately accredited institution and completion of a twelve month student dietician internship; or

One year of food service management experience; or an equivalent combination education and experience.