

### Class Concept

This is management work in directing food service operations of a larger size and complexity than is seen with the Food Service Director I. Positions serve as food service directors at facilities with dining operations. 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. Positions provide administrative support to all dietary activities, including the planning and establishment of menus. Positions work independently under the general supervision of a 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

- Thorough knowledge of the accepted principles and practices of dietetics and nutrition
- Thorough knowledge of the dietary requirements for a variety of special diets and allowable substitutions for various items found on diet menus
- Thorough knowledge of the methods, materials, and equipment used in large scale cooking and food service activities
- Thorough knowledge of food quantities needed to feed a relatively large number of persons and the relative cost of various food items
- Thorough knowledge of food sanitation principles and methods of maintaining such standards in an institutional kitchen
- 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
- Ability to evaluate management operations, identify issues, develop, and implement resolutions and monitor progress

#### Minimum Education and Experience

Bachelor's degree in dietetics, home economics, or related degree from an appropriately accredited institution and completion of an Academy of Nutrition and Dietetics approved undergraduate program or dietetic internship with the Academy of Nutrition and Dietetics Commission on Dietetic Registration eligibility and two years of food service management experience.

Note: This is a generalized representation of positions in this class and is not intended to identify essential functions per ADA.