

Class Concept

This is supervisory work in managing and directing food service activities in a moderate-to-large scale food service operation. Employees are generally responsible for planning, directing and supervising food preparation and food service, but duties may involve food procurement and storage, housekeeping, and other responsibilities of food service management. Employees are responsible for the management of employees to include hiring, performance planning and evaluation, orientation, training, discipline and scheduling. Employees are responsible for planning and conducting a sound food service program including ordering of food and supplies, food production and service, and maintaining sanitation standards as defined by the NC Food Code. Work is subject to review by a food service director or other administrative supervisor or manager through inspections and evaluation of reports for efficiency.

Recruitment Standards

Knowledge, Skills, and Abilities

- Considerable knowledge of the guidelines set forth in the NC Food Code.
- Considerable knowledge of the methods, materials, and equipment used in large-scale cooking and food service activities.
- Considerable knowledge of management principles related to supervision of employees.
- General knowledge of the dietary requirements for a variety of special diets and allowable substitutions for various items found on diet menus.
- Ability to estimate raw food quantities needed to supply the number of persons to be served.
- Ability to plan, organize, and direct the work of skilled and unskilled employees.
- Ability to evaluate levels of sanitation and food safety and implement corrections when warranted.
- Ability to inspect foods received to assure specifications are met.

Minimum Education and Experience

Bachelor's degree dietetics, food management, culinary arts, hospitality management from an appropriately accredited institution; or

High school or General Educational Development (GED) diploma and four years of supervisory experience in the preparation and serving of food in quantity lots; or an equivalent combination of education and experience.

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