Pomptonian Food Service

https://www.pomptonian.com/job/food-service-directors/

Food Service Director

Hiring organization
Pomptonian Food Service

Employment Type
Full-time

Job Location
New Jersey

Salary
$ 1,100

Date posted
February 10, 2021

Description
As a Pomptonian Food Service Director, your leadership ability and skills will be called upon to achieve consistently high standards. You will be responsible for maintaining a high level of customer satisfaction in your cafeterias; developing your subordinates to grow professionally with us; planning, analyzing and troubleshooting profitability of the unit; ensuring a free flow of positive communication with subordinates and superiors; and participating in the ongoing process of updating and improving all aspects of the cafeteria.

Responsibilities
Oversee the proper ordering, handling, storage, preparation, cooking and serving of all food items in accordance with company guidelines and National Lunch Program requirements, if applicable. Regularly critique the friendliness and speed of service to our customers and initiate improvements where needed to conform to company standards. Maintain the condition of your cafeteria and oversee cleaning procedures to ensure optimum sanitation. Supervise, evaluate and develop your subordinates to ensure maximum utilization of their potential. Create a positive atmosphere and maintain a high level of morale in the cafeteria by being firm but fair in dealing with employees. Oversee the execution of proper training techniques at all levels. Communicate with staff at all kitchens within the district. Speak with Operations Manager about new ideas and equipment for district. Maintain open lines of communication with building principals, Business Administrator and other administration to ensure successful operation of food service program. Take part in annual continuing education/training program.

Qualifications
Bachelor’s degree, or equivalent educational experience, with academic major in specific areas OR Bachelor’s degree in any academic major, and State-recognized certificate for school nutrition directors, as per Professional Standards requirements.

Ability to stand for long periods of time. Frequent bending, kneeling, stooping, lifting (25-50 pounds). Ability to use general cafeteria equipment (e.g. warmer, fryer, slicer, grill, POS system, etc.). Ability to come to work promptly and regularly. Ability to take direction and work well with others. Ability to accomplish multiple tasks within established timeframes. Ability to concentrate and perform duties accurately. Ability to learn and apply policies and procedures. Ability to react to change productively and handle other tasks assigned. Ability to complete all applicable training programs. Ability to work in a fast-paced, dynamic environment. Ability to travel within the school district. Must have reliable vehicle. Any other reasonable task that needs to be performed.

Job Benefits
Medical
Holiday
Vacation
401K