

Position: Kitchen Manager III – Café Manager

Salary Range: 26

Summary

Prepares oversees, coordinates, and performs food preparation and service for overall Davis Senior High School planning and operations. Maintains an inventory of food service items, estimates the quantity of food required, and makes appropriate orders. Maintains food service records in compliance with state and federal requirements.

Distinguishing Characteristics

Kitchen Manager III – Café Manager works at Davis Senior High School and other locations as necessary. The Kitchen Manager III – Café Manager directs the work of other Student Nutrition Services employees, as well as plans and implements site-wide menus.

Essential Duties and Responsibilities

- Plans, prioritizes and assigns work to food service staff at a Davis Senior High School and at other locations.
- Provides and coordinates training of food service staff. Works with employees to correct deficiencies.
- Orders food and related supplies to support production schedules.
- Recommends and assists in the implementation of department goals and objectives. Implements policies and procedures.
- Monitors the preparation, serving, and storage of food to ensure compliance with District and county health and sanitation requirements.
- Monitors and participates in the serving of hot lunches to students and teachers. Follows established state and federal guidelines in meal counting.
- Prepares main dishes, baked goods and other food items. May prepare certain food items such as slicing meats, breads, and salad bar foods, cuts fruits and vegetables and prepares serving trays following established standards of safety and sanitation in quantity food service preparation. May assist with catering functions.
- Ensures cleanliness and maintenance of equipment and food service supplies. Restocks and wipes down condiment containers and utensil locations. Washes, sanitizes and cleans kitchen area surfaces and serving area. Sweeps floors.
- Inventories, orders, receives, and stores food items and supplies.
- Operates a variety of kitchen/cafeteria equipment and machines, including but not limited to packaging equipment, slicers, choppers, steamers, mixers, ovens, and dishwashers.
- Follows established menus when possible and revises menus as needed. Ensures that revised menus fulfill state and federal guidelines.
- Counts money and completes daily reports, preparing and maintaining various records and reports including inventory, sales, meals served, monies collected, and daily reports. Serves as a cashier.

- Organizes and fills portable food carts with food items for sale. May determine items that maximize sales as well as nutritional value.
- Oversees the work of others engaged in food service and cleanup including, but not limited to Food Preparation Specialist I employees and student help.
- Communicates with students, staff, parents and the public using tact, diplomacy and courtesy in sometimes confrontational or stressful situations.
- Directs the daily work of other Student Nutrition Services employees on site.
- Requires the ability to comprehend and follow district safety plans, procedures, and policies and all other district standards and procedures.
- Performs other duties as assigned that support the overall objective of the position.

Qualifications

▪ Knowledge and Skills

The position requires a working knowledge of institutional quantity food preparation, methods, procedure, and customer service. Requires a working knowledge of sales and catering, record keeping, and kitchen sanitation. Must have sufficient communication skills to project a positive image and convey basic information to customers.

▪ Abilities

Demonstrated ability to independently maintain and monitor a kitchen environment. Must be able to understand and follow District food service policies, procedures, rules and regulations. Must be able to orient food service staff and perform basic record keeping functions and complete mandated food service reports. Must be skilled in operation of reheat or warming kitchen equipment. Requires the ability to read and understand written directions and recipes and to calculate weights and measurements. Must be able to learn, understand and apply safety and sanitation regulations. Must be able to reconcile daily money transactions and keep records. Must be able to adapt and learn new procedures and programs as implemented by the District. Requires the ability to communicate with peers and other District staff or public in a manner reflecting positively on the department and District.

▪ Physical Abilities

Requires the ability to stand for extended periods of time, bend, kneel and stoop. Requires sustained lifting of light to medium (under 25 pounds) and lifting of heavy objects up to 50 pounds. Requires the ability to handle hot material and work in an environment dominated by wide temperature extremes. Requires sufficient hand coordination to use kitchen utensils and equipment and move and position hot materials.

▪ Education and Experience

Requires High School diploma or equivalent and 5 years restaurant or other culinary experience at supervisory level.

▪ Licenses and Certificates

Certificate of completing a Hazard Analysis Critical Control Point Food Safety System (HAACP) or equivalent safety/sanitation course required within six months. Depending upon assignment, a valid California driver's license and/or first aid training may be required. Culinary certificate preferred.