

**CLARKSVILLE-MONTGOMERY COUNTY SCHOOL SYSTEM
CLARKSVILLE, TENNESSEE
JOB DESCRIPTION**

Job Title: Child Nutrition Field Manager - Culinary

Department: Child Nutrition

Grade K
H.P.D 8
D.P.Y. 220

Job Description

Date Reviewed: August 2021

Reports To: Child Nutrition Field Supervisor

Purpose of Job:

The purpose of this job is to provide supervision, training, and oversight for all of the Child Nutrition Managers, Manager Trainees, and Assistants in all of the school cafeterias throughout the district for the ultimate health, comfort, and benefit of the students. Duties and responsibilities include but are not limited to; ensuring school cafeterias follow proper procedures, regulations, guidelines, and best practices as it relates to all areas but with an emphasis on all culinary aspects, to include but not limited to; proper food preparation techniques, standardization, recipes, measurements, proper cooking methods, Mise en Place, garnishment, food presentation, ordering, receiving, storing, handling, preparation, serving, placement of food, and conducting extensive trainings for all Child Nutrition staff.

Essential Duties and Responsibilities

The following duties are normal for this job. These are not to be construed as exclusive or all-inclusive. Other duties may be required and assigned.

Oversee cafeterias and cafeteria employees.

Possess extensive knowledge of all Child Nutrition Department guidelines/regulations, policies, and procedures.

Conduct daily onsite reviews of school cafeterias for the purpose of planning and checking that all cafeterias are following the established centralized menus for school breakfast and lunch programs district-wide.

While in schools check production records for accuracy and provide training if necessary.

Document all areas needing attention and then follow-up with any training needs with the Child Nutrition Field Supervisor and Director.

Assist managers in utilization of grant funding.

Assist managers with communicating with principals, teachers and staff.

Review work schedules with managers and provide oversight in their implementation.

Assist Child Nutrition Managers and Manager Trainees in setting goals and action plans to keep the cafeterias operating efficiently and financially sound.

Identify and recommend areas of improvement within the overall operation of the cafeterias with a strong emphasis on the culinary aspects of the operation.

Assist managers with communicating with principals, teachers and staff.

Conduct comprehensive onsite reviews as guided by Federal and State requirements for breakfast and lunch and provides documentation of areas of concern to the Child Nutrition Director.

Train and assist managers and staff onsite with implementation of marketing and garnishment of items, proper color distribution, and report any areas needing improvement/ training to the Child Nutrition Field Supervisor and Director.

Inspect kitchens for proper implementation of HACCP, overall cleanliness, health and safety, and suggest revisions as required by the Food Code.

Schedule, conduct, and supervise training classes to include the following but not limited to; proper use of the Food Buying Guide, portion sizes, utilization of standardized recipes, cashiering, offer vs serve, HACCP, production records, promotions and effective utilization of the job journal for all managers, manager trainees, and staff within the Child Nutrition program.

Assist the Child Nutrition Support Analyst with marketing and promotional development.

Assist the Child Nutrition Support Analyst with recipe development, nutritional analysis, and be the back-up to this position in all aspects when needed.

Participate in ongoing professional development training of all employees to further enhance knowledge and skills and stay abreast of changes in guidelines/regulations.

Screen applicants for potential candidates for hire with Child Nutrition Department.

Responsible for following-up on Child Nutrition new hires and substitutes within the district to make sure they are meeting departmental needs and that their needs from the department have been met.

Provide oversight of all employees hours in the time management system associated with assigned set of schools and approve manager's time within the same system.

Assist with disciplinary actions and steps of staff evaluation.

Work with Child Nutrition Director and Child Nutrition managers to resolve customer concerns relating to Child Nutrition department.

Evaluate programs, facilities and employees. Give tactful and constructive criticism for the purpose of overall improvement.

Coordinate manager trainee program, all in-services, and monthly manager meetings.

Plan and conduct employee training for the purpose of providing information relative to employment benefits, hours of work, schedules, time-off, general work expectations, and ensuring completion of forms.

Coordinate with district personnel for the purpose of implementing and maintaining services and /or programs.

Implement assigned activities and/or projects (e.g. storage of food and supplies, security of food and supplies, preparation and serving of food, serving lines, cleanup operations for kitchens, USDA regulations, etc.) for the purpose of complying with regulatory requirements and established guidelines.

Recommend policies, procedures, and/or actions for the purpose of providing direction for meeting the district's goals and objectives.

Oversight of records and reports to ensure they are maintained for the desired timeline.

Promote public interest in and understand the school food service program for the purpose of improving relations with students, principals, teachers, parents and others on resolving issues and concerns.

Work with the Child Nutrition Director to plan, organize, and implement annual all employee in-services and awards/appreciation events.

Execute high-level responsibilities for multiple district-wide locations with the ability to maintain excellent time-management and organizational skills.

Implement the chain of command for Child Nutrition.

Additional Job Functions

Performs and oversees other duties/special projects as assigned by the Child Nutrition Field Supervisor or Director.

Minimum Training and Experience Required to Perform Essential Job Functions

High school diploma or equivalent required with 5 years management experience in a foodservice facility. A degree in culinary arts or related field is preferred and may be substituted on a year for year basis for the 5 year management experience. Other previous management and/or additional education may be considered. ServSafe Certified- SNA certification preferred.

KNOWLEDGE OF JOB

Has general knowledge of the policies, procedures, and activities of the School System and general office practices as they pertain to the performance of duties relating to the job of Child Nutrition Field Manager. Has general knowledge of Child Nutrition and general office practices as necessary in the completion of daily responsibilities. Knows how to develop and administer operations and staff plans and objectives for the expedience and effectiveness of specific duties of the department. Knows how to keep abreast of any changes in policy, methods, computer operations, equipment needs, etc. as they pertain to departmental operations and activities. Is able to effectively communicate and interact with supervisors, members of the general public and all other groups

involved in the activities of the department. Is able to assemble information and make written reports and documents in a concise, clear and effective manner. Has good organizational, human relations, and technical skills. Is able to use independent judgment and work with little direct supervision when necessary. Has the ability to comprehend, interpret, and apply regulations, procedures, and related information. Has comprehensive knowledge of the terminology, principles, and methods utilized within the department. Has the mathematical ability to handle required calculations. Is knowledgeable and proficient with computers. Is able to read, understand and interpret financial reports and related materials.

(ADA) MINIMUM QUALIFICATIONS OR STANDARDS REQUIRED TO PERFORM ESSENTIAL JOB FUNCTIONS

PHYSICAL REQUIREMENTS: Must be physically able to operate a variety of automated office machines, which includes a computer, printer, copy machine, facsimile machine, calculator, telephone, etc. Must be able to use body members to work, move or carry objects or materials. Must be able to exert up to twenty pounds of force occasionally, and/or up to ten pounds of force frequently. Physical demand requirements are at levels of those for active work.

DATA CONCEPTION: Requires the ability to compare and or judge the readily observable functional, technical, structural, or compositional characteristics (whether similar to or divergent from obvious standards) of data, people, or things.

INTERPERSONAL COMMUNICATION: Requires the ability of speaking and/or signaling people to convey or exchange administrative information. Includes giving assignments and/or directions to co-workers or assistants.

LANGUAGE ABILITY: Requires the ability to read a variety of informational documentation, directions, instructions, and methods and procedures related to the job of Child Nutrition Field Manager. Requires the ability to write reports with proper format, punctuation, spelling and grammar, using all parts of speech. Requires the ability to speak with and before others with poise, voice control, and confidence using correct English and a well-modulated voice.

INTELLIGENCE: Requires the ability to learn and understand relatively complex principles and techniques; to make independent judgments in absence of supervision; to acquire knowledge of topics related to the job of Child Nutrition Field Manager.

VERBAL APTITUDE: Requires the ability to record and deliver information to supervisors and officials; to explain procedures and policies; and to follow verbal and written instructions, guidelines and objectives.

NUMERICAL APTITUDE: Requires the ability to utilize mathematical formulas; add and subtract totals; multiply and divide; determine percentages; determine time and weight.

FORM/SPATIAL APTITUDE: Requires the ability to inspect items for proper length, width, and shape, visually.

MOTOR COORDINATION: Requires the ability to coordinate hands and eyes in using cafeteria and kitchen equipment.

MANUAL DEXTERITY: Requires the ability to handle a variety of items, cafeteria and kitchen equipment, control knobs, switches, etc. Must have the ability to use one hand for twisting or turning motion while coordinating other hand with different activities. Must have minimal levels of

eye/hand/foot coordination.

COLOR DISCRIMINATION: Requires the ability to differentiate colors and shades of color.

INTERPERSONAL TEMPERAMENT: Requires the ability to deal with people (i.e. staff, supervisors, general public, and officials) beyond giving and receiving instructions such as in interpreting departmental policies and procedures. Must be adaptable to performing under considerable stress when confronted with an emergency related to the position of Child Nutrition Field Manager.

PHYSICAL COMMUNICATION: Requires the ability to talk and/or hear: (talking - expressing or exchanging ideas by means of spoken words). (Hearing -perceiving nature of sounds by ear).

ATTENDANCE: A regular and dependable level of attendance is an essential function for this position.

The Clarksville-Montgomery County School System is an Equal Opportunity Employer. In compliance with the Americans with Disabilities Act, the school system may provide reasonable accommodations to qualified individuals with disabilities and encourages both prospective and current employees to discuss potential accommodations with the employer. Signatures below indicate the receipt and review of this job description by the employee assigned to the job and the immediate supervisor.

Employee's Signature

Supervisor's Signature

Employee's Munis Number

Date

Date