# Job Description: (Interim) Food Services Manager

#### Overview:

This is a key managerial position in the ministry of Timberline Ranch, heading up food services, which is one of five departments. The Food Services Manager is responsible for:

- 1. All of the meals produced at the Ranch (quality, timeliness, health, amounts).
- 2. The food services staff.
- 3. The kitchen equipment and supplies.
- 4. The food services budget.
- 5. Playing a key role in the ongoing mission of the Ranch.

## Duties:

- 1. Oversee and implement the preparation, serving, and clean-up of meals.
- 2. Plan healthy menus, using very little in the way of "pre-made" foods.
- 3. Order food and kitchen supplies.
- 4. Ensure that all kitchen equipment is well-maintained, clean, and in good repair.
- 5. Keep within the kitchen budget in ordering food, supplies, equipment, and repairs.
- 6. Keep waste to a minimum.
- 7. Be involved in the hiring process of new kitchen staff.
- 8. Train staff and volunteers in their duties.
- 9. Schedule staff for their shifts.
- 10. Ensure the dining hall is clean, tidy, and set up as needed.
- 11. Ensure that safety standards (e.g. WCB and Foodsafe) and health standards are met and exceeded in the kitchen.
- 12. Attend leadership meetings and staff meetings.
- 13. Prepare monthly and annual reports as requested by the Executive Director.
- 14. Be available for a variety of shifts, including early morning, evening, and weekends.
- 15. Help out in the overall work and mission of the Ranch as needed.

#### **Qualifications Desired:**

- 1. Post-secondary schooling (preferably a completed degree).
- 2. Training in food preparation (e.g. a chef school or significant experience in kitchen work).
- 3. Proficiency in computer skills (for ordering, reports, menus, etc.).
- 4. Strong interpersonal and communication skills, with the ability to remain calm and kind under pressure.
- 5. Conscientious and responsible, with demonstrated high standards of ethics and integrity.
- 6. Self-motivated and able to work extremely well in a diverse team.
- 7. Safety conscious, with *Food Safe* certification.

- 8. Ability to multi-task and solve problems.
- 9. Mission-minded.

### Reports to:

**Executive Director** 

Salary:

Negotiable, based on experience and education.

# Benefits:

Includes medical and a group insurance plan (after probationary period), plus many perks such as meals and staff events. Housing may be also available (if single).

\* This Position has a 6-Month Probationary Period and 3-Month Review \*