

**RIALTO UNIFIED SCHOOL DISTRICT
SUPERVISORY**

CHILD NUTRITION CULINARY CONNOISSEUR

DEFINITION:

Under the direction of an assigned Administrator or Supervisor, assist in planning, coordinating, and supervising the preparation, assembly, packaging, delivery, and serving of food at a central kitchen and various District sites; assist with training, supervising, and providing input for evaluation of assigned staff; supervises the production of all meals such as, but not limited to, breakfast, lunch, snack, supper, catering, and lounge: develop recipes, including meal contribution calculations, costing, production and presentation; assist in preparation and establishment of menu; perform other job-related duties as assigned and/or as required.

REPRESENTATIVE DUTIES:

ESSENTIAL DUTIES:

- Serves as manager of the central kitchen food production and catering programs and activities involved in the preparation of food and rethermalization; supervise and participate in the cleaning of production and employee areas.
- Plans, assign and supervise the preparation, cooking, portioning and packaging of foods for various sites and functions.
- Assist in planning and implementing approved programs in cost control, employee training, quality control, department accountability, food preparation, and delivery.
- Inspect foods for taste and appearance; maintain the highest standards in food quality, sanitation and safety, according to federal, State, local and District rules and regulations.
- Develop and maintain a production records system that complies with United States Department of Agriculture guidelines and regulations.
- Work with Nutrition Services Supervisors, Child Nutrition Program Innovator, and other department personnel to execute special student activities and program marketing (e.g. taste tests, barbeques, catering event, etc.)
- Conduct recipe development, with a focus on nutritious menu choices and efficient utilization of commodity food, including crediting, scaling, and recipe costing.
- Coordinate supplies for special catering requests; assist in booking, planning, organizing and conducting catering events and functions.
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NUTRITION SERVICES PRODUCTION MANAGER

Requires completion of a two-year college, with an Associate's degree in Culinary Arts or an apprenticeship program offered by a professional culinary institute or trade industry association.

EXPERIENCE:

Two years of paid experience in the operation of multi-site, commercial, large quantity food preparation, packaging and distribution as a chef. Position in a supervisory capacity preferred.

Recent job-related experience within last five years is required.

LICENSES, CERTIFICATIONS AND OTHER REQUIREMENTS:

Verification of a valid California Motor Vehicle Operator's license.

Insurability by the District's liability insurance carrier may be required.

An approved and accredited Food Safety Certificate is required at time of employment and must be renewed every five years.

Incumbents are required to adhere to the annual minimum required training hours for School Nutrition Staff per the USDA Guide to Professional Standards for School Nutritional Programs.

PREFERRED QUALIFICATIONS:

Supplemental training or course work in food preparation, safety, sanitation, or other related areas is preferred, but not required.

WORKING CONDITIONS:

ENVIRONMENT:

Kitchen and cooking facilities work environment.

PHYSICAL ELEMENTS:

The physical requirements indicated below are examples of the physical aspects that the position classification must perform in carrying out essential job functions.

- Will frequently lift, carry, push, pull, or otherwise move objects weighing up to 50 pounds.
- May sit or stand for extended periods of time; may be required to work for long periods of time in refrigerator/freezer units.
- May be required to bend, stoop, kneel, crouch, reach above shoulder level, and/or to ascend and descent a step stool or step ladder, stairs, scaffolding, and ramps.
- Must possess the ability to hear and perceive the nature of sound.
- Must possess visual acuity and depth perception.
- Must be able to provide oral information, both in person and over the telephone/other

NUTRITION SERVICES PRODUCTION MANAGER

POTENTIAL HAZARDS:
N/A

Board Approval Date:

Revision Date: