

**PLANO INDEPENDENT SCHOOL DISTRICT
Job Description**

Job Title:	Cafeteria Manager <ul style="list-style-type: none">• Manager Trainee• Elementary School• Special Programs Center 9-12• Middle School• Academy High School• High School• Senior High School	Wage/Hour Status:	Nonexempt
Reports To:	Supervisor FANS Operations/ Principal	Date Revised:	8/8/17
Dept./School:	Assigned Campuses		

Primary Purpose:

Responsible for the supervision, training, and management of the campus food service operation on site. Ensure that appropriate quantities of food are prepared and served in a safe, friendly, and courteous environment. Responsible for ensuring operations are in compliance with local, state, and federal policies and procedures. Manager responsibilities may vary based on campus served.

Qualifications:

Education/Certification:

High school diploma or equivalent

Complete and maintain an accredited sanitation course certification

Complete manager training program

Texas Association of School Nutrition (TASN) level III certified

Twelve hours of continuing education annually based on USDA professional standards

Driving record that is insurable by Plano ISD's insurance carrier

Special Knowledge/Skills:

Ability to handle money efficiently and perform routine mathematical calculations

Knowledge of kitchen equipment, office equipment, and various computer applications

Ability to deal with all people in a courteous and customer service focused manner

Effective planning and organizational skills

Knowledge of basic principles of quality cooking

Job Title: Cafeteria Manager

Experience:

One year of public school food service experience or three years of food service operation management

Major Responsibilities and Duties:

Compliance and Program Accountability:

Conduct operational management and production management

Prepare and maintain production records that reflect an accurate report of planned meals, food produced, and food discarded.

Maintain accurate on-site reports of daily and monthly financial, production, and activity records

Promote nutrition education by conducting student parent involvement activities at the campus site

Input work orders for equipment maintenance needs and ensure work orders are completed in a timely manner

Personnel Management:

Prepare and review daily work schedules to ensure proper scheduling of employees for efficient operations

Manage employees at the school site, promoting employee growth, efficiency, morale, and teamwork

Provide leadership to ensure school meals are served in a pleasant environment by courteous staff

Food Production and Procurement:

Maintain all serving schedules; ensure that all food items are served per menu specifications in a safe and appropriate manner according to departmental guidelines

Responsible for presenting quality food in an attractive manner

Order food and supplies according to department schedules

Ensure proper food items are on hand to prepare published menu

Sanitation, Safety, and Security:

Maintain food production that ensures the safety and quality of food per departmental guidelines and Plano Health Department requirements

Ensure that food items are stored in a safe and hazard free environment

Maintain a sanitary environment following food service and Plano Health Department codes and regulations

Maintain a safe and hazard-free working environment

Professional Growth and Development:

Follow all rules, regulations, and policies of Plano ISD and follow directives from supervisors

Follow attendance policy as assigned by department

Perform other functions that may be assigned by the administration and/or supervisor

Job Title: Cafeteria Manager

Supervisory Responsibilities:

Supervise, evaluate, and train employees at campus site

Equipment Used:

Large and small kitchen equipment to include, but not limited to, electric slicer, institutional mixer, pressure steamer, sharp cutting tools, ovens, dishwashers, food utility carts, and computer

Working Conditions:

Mental Demands:

Work with frequent interruptions; maintain emotional control under stress

Physical Demands:

Frequent standing, stooping, bending, kneeling, pushing and pulling; prolonged use of computer and repetitive hand motions; occasional lifting up to 50 pounds

Environment:

Work inside commercial kitchen environment; exposure to extreme hot and cold temperatures, extreme humidity, noise, vibration, microwaves, biological hazards (bacteria, mold, fungi), chemical hazards (fumes, vapors, gases), electrical hazards; work with hands in water; work around machinery with moving parts; work on slippery surfaces

Acknowledgement:

Any work related experience or additional education/training resulting in acceptable proficiency levels in the above required knowledge, skills, and abilities may be an acceptable substitute for the above specified education and experience requirements at the sole discretion of District Administration.

Approved By: W. Noel McBee, Compensation Coordinator **Date:** 08-08-17

The above statements are intended to describe the general purpose and responsibilities assigned to this job and are not intended to represent an exhaustive list of all responsibilities, duties, and skills that may be required. District administration and/or my supervisor has the right to add or change duties at any time. This job description supersedes all prior job descriptions for this position as well as rescinding all past and present job descriptions that do not reflect the current requirements of this position.

My signature below indicates I understand and acknowledge my job description.

Employee Signature: _____ **Date:** _____