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Food Service Director

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Description

Great Western Dining is a people-oriented company. Our corporate culture allows our employees to learn and excel in their chosen fields. We think that going to work should be fun! If you think so too, apply below.

Founded in 1990, Great Western Dining Service, Inc. provides contracted dining services for schools, colleges & universities; camps & conference centers; and business & industry. From its inception, GWD has remained strongly committed to our original concepts of quality service coupled with delicious food.

Great Western Dining Service, Inc. is seeking a Food Service Director to join our team. The Food Service Director is responsible for planning, organizing, and directing the overall operations of the Food Service to residents in accordance with current standards, guidelines, and regulations to assure quality nutritional services are provided on a daily basis and that the department is maintained in a clean, safe and sanitary manner.

ESSENTIAL FUNCTIONS, DUTIES, AND RESPONSIBILITIES

The essential duties and responsibilities described below are representative of those an employee encounters while performing the basic functions of the position.

- Hire, evaluate, coordinate, motivate, monitor performance, schedule and supervise
- Conduct in-service classes for all food service staff according to a posted schedule.
- Plan, prepare, present and deliver all meals served within the property.
- Maintain accurate budget, inventory and portion controls and work within the guidelines set forth in the budget.
- Maintain a sanitary work environment and conform to all local codes and policies regarding proper storage, handling and serving of food.
- Perform administrative duties such as completing necessary forms, reports, evaluations, studies, etc., to assure control of equipment and supplies.
- Maintain a clean and orderly dining room.
- Obtain and maintain Serv Safe/Food Handler's Permit.
- Plans menu according to patterns described by law and through experience. Ensure menu plans are followed at all times.

- As applicable, process diet changes and new diets received and cooperate in the therapeutic and regular diet plans and menus to assure they are in compliance with the physician's orders.
- Order all food within budget guidelines and maintain accurate inventories of food on hand.
- Develop and implement culinary procedures that ensure that food is ready on time and proper temperature levels are met.
- Visit with students regularly to determine special likes and dislikes in order to make the food service program individually tailored as much as possible.
- Arrange for coverage of job duties within the department during employee absences either through delegation or personal completion of duties.
- Assist in the preparation of meals when necessary.
- Support a positive and professional image through actions and dress.
- Performs other duties consistent with the position as assigned.

The successful candidate will possess the following skills and abilities:

- High school education or equivalent.
- College courses or other education in food service and/or management preferred.
- Completion of an approved course in quantity food purchasing, production, service and nutrition, preferred.
- Prior experience as a Food Service Director in a high quality hotel, resort, restaurant, or health care.
- Ability to follow approved, standardized recipes and menus for regular and therapeutic diets.
- Ability to make independent decisions without supervision.
- Excellent communication skills
- Ability to interact tactfully with residents and family members, staff and general public.
- Ability to communicate directions to all levels of employees, both in writing and verbally.
- Ability to use basic software programs to complete job functions.

We offer a competitive salary and benefit packages.

Candidates must have the ability to successfully complete a criminal background check.

Experience:

- Food: 1 year (Required)
- Management: 1 year (Required)
- Food & Beverage Management: 1 year (Required)
- Food Service Management: 1 year (Required)

Salary Description

\$52,000 - \$60,000 per year.

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