

## **Food Service Coordinator**

## **Core Responsibilities:**

The Food Service Coordinator is primarily responsible for meeting the expectations of Damascus Way Re-entry Center as relating to; menu planning, food purchasing, preparation, cooking and serving. They are also responsible to know and comply with the state of Minnesota's Food Service odes and complimentary regulations.

## **Detailed Responsibilities:**

- Provide coaching, mentoring and spiritual support to residents
- Uphold the mission, vision and core values of Damascus Way Re-entry Center
- Procure and maintain necessary licenses and other permits related to safety, sanitation and Food Service
- Stay abreast and in compliance with the state of Minnesota's Food Codes
- Provide support in developing and managing Food Services policies and procedures
- Set and manage weekly meal plans, preparations, cooking and serving
- Create and maintain quality food service records and inventory
- Ensure that the kitchen is appropriately staffed and managed
- Recruit, manage and train resident volunteers
- Create and manage monthly Food Service Budget
- Build and maintain relationships with local restaurants, food shelves, and churches
- Provide information for Annual Report
- Supervise the use and maintenance of all food service equipment
- Conduct daily refrigerator and freezer temperature assessment
- Complete ongoing trainings, certifications, and Food Service courses-ServSafe
- Maintain work flexibility to accommodate residents living in a 24-hour care facility including; evenings, holidays, weekends, and overnights as needed to meet the residents and organizations needs
- Other duties as assigned by the Executive Director

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- Rochester 507.292.1700 L
- Golden Valley 763.545.6558 **L** 
  - www.damascusway.com

## **Qualifications:**

- Documented no less than one year of freedom from harmful chemical use and probation
- Acquire a Minnesota Food Service Manager Certificate
- Possession of a Minnesota Driver's License and an insurable driving record by organizations insurance carrier
- Food service leadership experience in a facility setting
- Excellent organizational and leadership skills
- Work well without direct supervision
- Ability to manage and delegate multiple tasks
- Excellent written and verbal communication skills
- Agree with and adhere to the <u>Transform Minnesota Statement of Faith, Core Values and</u> <u>Code of Conduct</u>