

AgriLife Classification Description

Last Updated: 4/17/02

4342
FOOD SERVICE MANAGER III
11/01/01

SUMMARY

General Description: Directs the operation of large campus food service facility.

DUTIES

Typical: Acts as manager in charge of all food facilities on weekends and holidays; manages facilities including banquets and special dining functions; interviews prospective employees; counsels and trains employees; develops performance standards for subordinates; evaluates employees; plans work and procedures to ensure the timely production of menus and dining room service; recommends promotions; assists in selecting food items for purchase; responsible for requisitioning food and supplies; recommends changes in dining facilities, equipment, procedures, and menus; manages auxiliary units; performs related duties as required.

SUPERVISION

Received: General and special instructions and reviews from appropriate supervisor.

Given: General supervision to other subordinates as appropriate.

EDUCATION

Required: Bachelor's degree in related field or any equivalent combination of training and experience.

Preferred: Bachelor's degree in food management.

EXPERIENCE

Required: Five years in supervisory capacity in a commercial or institutional food service operation.

Preferred: Manager of a large dining facility.

LICENSES, CERTIFICATES OR REGISTRATION

Required: Food Handler's card.

Preferred: None.

KNOWLEDGE, ABILITIES AND SKILLS

Typical: Willingness to work long hours and weekends. Use of all standard commercial kitchen and dining equipment.