

## FOOD SERVICE DIRECTOR NEEDED FOR MARINELAB'S EDUCATION PROGRAMS

The Director of Food Service provides consistent on time quality meals to MarineLab students, maintains the kitchen at highest Department of Health standards, and oversees all cafeteria staff. The Director of Food Service is a department head and therefore an integral member of the MarineLab Operations Team. The Director is expected to manage the food service department in an efficient manner while following budgetary guidelines.

This is a year-round, salaried exempt position. Benefits include paid sick and vacation time, paid holidays, employer-provided health insurance option, and retirement contribution after one year. The Food Service Director supervises up to three kitchen staff and answers to the Senior Vice President, Program Services.

## **MINIMUM QUALIFICATIONS:**

- Experience coordinating food services (preferably in school/student setting)
- Familiar with Microsoft Office Suite, Google Suite, online communications (zoom, teams, etc.) and basic computer work
- Ability to effectively perform essential functions independently with minimal supervision
- Demonstrate an understanding, patient, warm, positive, and receptive attitude toward children.
- Ability to effectively prioritize time and responsibilities
- Must be physically capable of standing for long periods of time and lifting up to 30 lbs
- Have or be able to obtain ServSafe Food Manager certification

Salary range: \$52,000- \$55,000

## TO APPLY:

Send a cover letter and resume to Sarah Egner, Senior Vice President Program Services, at sarah.egner@marinelab.org.