Roswell Independent School District Job Description

Job Title: ADMINISTRATIVE SPECIALIST TO THE DIRECTOR OF STUDENT NUTRITION

Reports To: DIRECTOR OF STUDENT NUTRITION

General Job Description:

Working under general direction of the Director of Student Nutrition to provide assistance in district's food service operation.

Essential Duties and Responsibilities:

- 1. Assist the Director in management of the district's Free and Reduced Price Meals Program to assure compliance with Federal guidelines.
- **2.** Provide assurance of enforcement of State and Federal regulations relative to nutrition standards including reports and record maintenance for audit and review purposes.
- **3.** Plan and analyze school menus using USDA meal patterns and nutritional requirements, including menu adaptions for students with special needs.
- 4. Maintain purchasing system in compliance with USDA and State purchasing guidelines.
- **5.** Assists and performs as needed general bookkeeping duties including reconciling data for State Reimbursement Claim, daily school meal counts, catering and billing, and reconciliation of school cash deposits.
- **6.** Assists and performs as needed general office duties including office memorandums; purchase orders; maintenance of office files, employee timesheets, leave forms, and mileage reimbursement.
- 7. Assist the Director in the management of Food Service operations including recruiting, hiring personnel, orientation and training of new employees.
- **8.** Coordinate Food Service equipment maintenance and building repairs with appropriate District personnel or private service providers.
- **9.** Assist the Director in determining food costs and pricing, y compiling, submitting and determining awards yearly for all commercially purchased Food/Non-Food Bids and the Commodity Food Bid.
- **10.** Update Computer System with all changes to the bid pricing, and all computer rollover and star-up for each school year.
- 11. Prepares all school year menus, recipes, calendars and production masters for kitchens.
- 12. Oversees the Central Office operations between the kitchens and the central warehouse for ordering.
- **13.** Prepares reports submitted to the Stars Coordinator.
- **14.** Coordinates, oversees and implement all IT work for the Food Service Department with the District IT Department and outside computer support vendors for the Food Service computers.
- 15. Responsible for the coordination of records in preparation for State Audits and Inspections.
- **16.** Assist the Director in management of all Food Service Operational Programs.
- **17.** Coordinate and assist the Director in the operation of District Kitchens and distribution of food to satellite school kitchens.
- **18.** Ensures that the Director is informed of all operational issues and decisions.
- 19. Knowledge of computer systems, including data bases and word processing programs.
- **20.** Knowledge of personal and professional task management through the use of technology.
- 21. Knowledge of general office machine operation, including typing and 10-key calculator.
- 22. Knowledge of Food Service Safety and Health Requirements.
- 23. Knowledge of basic mathematical functions.,
- 24. Maintain confidentiality with sensitive matters and treat people professionally.
- **25.** Report to work on time and work no less than 7 hours per day.
- **26.** Communicate in oral and written forms well.
- 27. Possess organizational skills and be flexible and able to prioritize tasks.
- **28.** Work with a wide variety of individuals in a highly stressful environment.
- 29. Maintain accurate and detailed records.
- **30.** Work independently with very little supervision
- **31.** Make audio/visual discrimination and perceptional needed for making observations, communicating with others, reading, writing and operating assigned equipment.
- **32.** May be required to perform other related functions as assigned by the supervisor.

ADMINISTRATIVE SPECIALIST TO THE DIRECTOR OF STUDENT NUTRITION (CONT'D)

Supervisory Responsibilities:

1. Clerical Staff

Qualifications:

- 1. Associate Degree or equivalent training.
- **2.** Five (5) or more years of experience in working with food service, kitchen management, transportation, and distribution of food, and catering services in the public school environment.
- 3. Valid Drivers' license and Car Insurance (if traveling from site to site).

Physical Requirements:

Sitting, standing, lifting and carrying (up to 40 pounds), climbing stairs, reaching, squatting, kneeling, having full mobility of fingers/hands, and moving light furniture may be required, unless ADA accommodations have been mutually agreed on and does not create an undue hardship upon the district.

Safety and Health:

Knowledge of universal hygiene precautions (blood borne pathogens, body fluids, etc.)

Equipment/Material Handled:

Must know how to properly operate, or be willing to learn to operate, multi-media equipment including current technology as needed.

Work Environment:

Must be able to work within various degrees of noise and temperature. Interruptions of work are routine. Flexibility and patience are required. Must be self-motivated and able to complete job assignments without direct supervision. After hours work may be required. May work under stressful conditions on occasion.

Terms of Employment:

Work 260 days and salary to be established by the Board.

I have read and understand the responsibilities and duties as described in this job description and can	meet all
essential functions.	

Signature	Printed Name	Date

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