

Food Service Director

- Oversee departmental staff operations, business planning and budget development.
- Ensure services are in compliance with nutritional, safety, sanitation and quality standards, state and federal regulatory requirements.
- Oversee inventory, order processing and distribution of products and services.

Position Summary

This position monitors food service programs, safety aspects of food service and cooks/demonstrates new products/programs for customer and sales representatives.

Essential Duties and Responsibilities

- Implementation and monitor food service programs for deli, sandwich, prepared foods & other assigned departments
- Review, evaluate and maintain all price updates for food service
- Menu and pricing analysis for all customers
- Promote SERV safe programs for food safety
- Works with other departments to ensure customer satisfaction
- Works with other departments to improve efficiencies and processes
- Improve and grow customer accounts by introducing new products and lines to customers
- Work with vendors to demonstrate new products on site
- Review, compare and convert competitor products
- Other duties as assigned