SEMINOLE COUNTY PUBLIC SCHOOLS, FLORIDA Position/Job Description

COORDINATOR, Operations Red Apple Dining

QUALIFICATIONS

- Bachelor's Degree in food and nutrition, food service management, culinary arts, business, or related field.
- Master's Degree preferred.
- Three (3) years' work experience in restaurant management.
- Multi-unit restaurant management experience preferred.
- Valid Florida driver's license and use of personal automobile required.
- ServSafe certification or receive certification within six (6) months of hire.

KNOWLEDGE, SKILLS, ABILITIES

- Ability to be an ambassador for the brand.
- Ability to lead and develop team members.
- Effective skills in oral and written communications.
- Effective skills in problem solving and conflict management.
- Ability to plan, organize, and prioritize.
- Knowledge of Florida Administrative Code concerning food service.
- Knowledge of laws, regulations, and policies concerning the USDA Child Nutrition Programs.
- Knowledge of computer applications as related to job functions.

SUPERVISION

REPORTS TO Director, Red Apple Dining SUPERVISES Assigned Personnel

POSITION GOAL

To coach and develop leadership teams to ensure operational efficiency and financial accountability of campus restaurants and provide an exceptional dining experience for guests.

PERFORMANCE RESPONSIBILITIES

- 1. *Lead, mentor, engage, and develop teams to maximize their contributions, including, recruiting, assessing, training, coaching, and managing performance.
- 2. *Lead, coordinate, and support all campus restaurant operations.
- 3. *Develop and coordinate training for the Red Apple Dining team.
- 4. *Assist in establishing and maintaining a high level of food quality and menu satisfaction through well-developed culinary and production practices, with a focus on variety, trends, and healthy dining options.
- 5. *Assist District Managers in the development and implementation of campus restaurant marketing strategies and goals to maximize guest dining and service.
- *Assist campus restaurants in facilitating partnerships with teachers to provide learning opportunities for students.
- *Maintain open communication with district leaders in planning, developing, and utilizing Red Apple Dining for the maximum benefit to the district, campuses and community.
- 8. *Ensure campus restaurants have the appropriate equipment to meet the needs of production and service.
- 9. *Coordinate and support catering operations.
- 10. *Maintain a safe and healthy environment for guests and team members.
- 11. *Direct, supervise, and evaluate assigned personnel.
- 12. *Provide leadership to Red Apple Dining team to ensure compliance with Federal and State regulations, School board policies and district procedures.
- 13. *Serve on the district-wide emergency management team.

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Perform other duties as assigned by the Director, Red Apple Dining.

*Denotes essential job function/ADA

EQUIPMENT / MATERIALS

Standard office equipment and commercial food service equipment

PHYSICAL REQUIREMENTS

Medium Work Exerting up to 50 pounds of force occasionally, and/or up to 20 pound of force frequently, and/or up to 10 pounds of

force constantly to move objects.

PHYSICAL ACTIVITIES

Sitting Resting with the body supported by the buttocks or thighs.

Standing Assuming an upright position on the feet particularly for sustained periods of time.

Walking Moving about on foot to accomplish tasks, particularly for long distances.

Bending Lowering the body forward from the waist.

Stooping Bending body downward and forward by bending spine at the waist through the use of the lower extremities and back

muscles.

Kneeling Bending legs at knee to come to a rest on knee or knees.

Crouching Bending the body downward and forward by bending leg and spine.

Twisting Moving body from the waist using a turning motion. **Reaching** Extending hand(s) and arm(s) in any direction.

Pushing Using upper extremities to press against something with steady force order to thrust forward, downward, or outward

exerting up to 50 pounds of force.

Pulling Using upper extremities to drag, haul, or tug objects in a sustained motion exerting up to 50 pounds of force.

Lifting Raising objects from a lower to a higher position or moving objects horizontally form position to position through the use of

the upper extremities and back muscles exerting up to 50 pounds of force.

Finger Dexterity Picking, pinching, typing or otherwise working primarily with fingers rather than with the whole hand or arm.

Talking Expressing or exchanging ideas by means of the spoken word. Those activities in which detailed or important spoken

instructions must be conveyed accurately, loudly or quickly.

Visual Acuity The power to see at a level which allows reading of numbers and text, operation of equipment, inspection of machines, etc.

WORKING CONDITIONS

Indoors/Outdoors The worker is subject to both environmental conditions. Activities occur inside and outside.

TERMS OF EMPLOYMENT

PAY GRADE POSITION CODES FLSA BOARD APPROVED AO-10-F \$65,527 - \$100,516 PeopleSoft Position TBD ☐ Applicable October 29, 2019 Not applicable District Salary Schedule Personnel Category 14 Previous Board Approval March 9, 2010 April 9, 2002 Months EEO-5 Line 44 12 Annual Days 258 Function 7600 March 28, 2000 Weekly Hours 37.5 Job Code 1720 ADA Information Provided by Chad Wilsky Annual Hours 1935 Survey Code 76010 Position Description Prepared by Chad Wilsky