



SHIPROCK ASSOCIATED SCHOOLS, INC.

P.O. BOX 1809

SHIPROCK, NM 87420

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www.sasischools.net

Food Service Coordinator Position Description

Department	Food Service	Reports To	Business Manager
Salary Range	Based on appropriate salary structure	Classification	Non Certified
		Supervises	
Contract Days	240	Effective Date	
Type of Position	Full Time	Revised Date	March 17, 2023

PERFORMANCE EXPECTATIONS

In performance of their respective tasks and duties all employees at the Shiprock Associated Schools, Inc. (SASI) are expected to conform to the following:

- Adhere to all Shiprock Associated Schools, Inc. policies and the professional and ethical behavior standards of public education.
- Interact in an honest, trustworthy and dependable manner with students, teachers, administrators, parents and the community.
- Abide by all applicable Public Education standards and Navajo Nation Laws.
- Possess cultural awareness and sensitivity.
- Maintain a valid insurable driver's license.

POSITION PURPOSE

This position oversees the daily operations of the Food Service Department.

ESSENTIAL DUTIES, FUNCTIONS AND RESPONSIBILITIES

- Complies with and supports all Shiprock Associated Schools' policies and procedures.
- Integrates the School philosophy, vision, and mission statements into area of work.
- Plans and prepares a balanced healthy menu for students and employees to ensure compliance with associated regulations.
- Ensures compliance with Navajo Nation, New Mexico Food Service sanitation regulations and New Mexico Public Education Department.

- Ensures compliance with USDA regulations.
- Endures all daily meal counts are accurate and complies for month-end reimbursement claims.
- Assists staff in implementing an effective food service inventory system.
- Places inventory orders on time to ensure all meals are served.
- Conducts inspections of food and food preparation to meet quality and sanitation regulations.
- Consults with administration to develop policies and procedures for an effective food service program.
- Keeps inventory records as required by NM State, Navajo Nation and Federal agencies regarding milk subsidies, commodity foods, year-ending surplus amounts and other requirements.
- Assists in developing department budget and identifying cost cutting measures to promote an effective program.
- Submits monthly reports to supervisor.
- Plans and executes student activities in educating them to making healthy dietary choices.
- Ensures all sanitation and regulatory information is posted.
- Provides assistance to SASI organizations for special food service requests such as snacks and special meals.
- Conducts Seamless Summer Feeding Program for SASI and the community when required.
- Assists in periodic Audits from NM Nutritional Department and others as requested by the USDA.
- Assumes responsibility for professional growth through on-going trainings, professional development days, licenses, and/or advanced coursework at institutions of higher learning.
- Performs other duties as assigned, within your scope of practice.

MANDATORY MINIMUM QUALIFICATIONS

Experience:

Three (3) years of direct work experience.

Education:

Associate Degree in Culinary Arts or related field.

Mandatory Knowledge, Skills, Abilities and Other Qualifications:

- Excellent customer service and interpersonal relationship skills.
- Associate’s Degree in Culinary Arts or related field is preferred.
- Ability to work effectively with staff, students, parents, and vendors.
- Ability to operate basic kitchen and cafeteria equipment.
- Ability to organize and prioritize work and to meet deadlines.

- Must complete an accredited Food Safety Manager training program with thirty (30) days of hire.
- Must possess a current Food Manager’s permit.
- Must possess strong written and verbal communication skills.
- Ability to organize and prioritize work and to meet deadlines.
- Must have or able to obtain First Aid/CPR certification and a Navajo Nation food handler’s permit.

PREFERRED QUALIFICATIONS

- Bilingual (Diné/English).
- Five (5) years of direct work experience.

ENVIRONMENT

The physical demand and work environment described here are representative of those that must be met by an employee to successfully perform the essential functions of this job.

Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The employee must lift and/or move 50 to 100 pounds, and may assist, move, or restrain students with greater weight when required to intervene in student safety issues. May be required to move light furniture.

While performing the duties of this job, the employee is frequently required to sit, lift, carry, move about, hear, and speak. Employee may require performing extensive work at a computer display terminal.

May be required to break up fights.

While performing the duties of this job, the employee may occasionally work in outside weather conditions and be exposed to wet and/or humid conditions, temperature fluctuations, fumes or airborne particles, toxic or caustic chemicals commonly used in instruction and/or cleaning. It may be expected that the individual could be exposed to blood or other potentially infectious materials during their duties. The employee may be exposed to infectious disease as carried by students.

The employee may be exposed to bodily fluids and waste while performing duties in life skills, multi-handicapped, and some one-on-one situations.

The employee may be required to travel in school owned or leased vehicles while supervising and assisting students. Overnight travel may be required.

While performing the duties of this job the employee is regularly required to: walk, sit, use hands and fingers, reach with hands and arms, talk and hear. May be required to stand for long periods. Specific vision abilities required by this job include close vision, color vision, and ability to adjust focus.

Evaluation:

Performance of this job will be evaluated in accordance with provisions in the Governing School Board approved SASI policies and procedures.

Mental Demands:

There are several deadlines associated with this position. The employee must also multi-task and interact with a wider variety of people on various and, at times, complicated issues.

NAVAJO PREFERENCE

SASI and its facilities are located within the Navajo Nation and, in accordance with Navajo Nation law, has implemented a Navajo Preference in Employment Policy. Pursuant to this Policy, applicants who meet the minimum qualifications for this position and who are enrolled members of the Navajo Nation will be given primary preference in hiring and employment for this position. Other candidates will be considered only after all candidates entitled to primary preference have been fully considered.

OTHER

All employees must fully uphold all principles of confidentiality and student care. This position has access to sensitive information and a breach of these principles will be grounds for immediate termination.

Disclaimer: The information on this position description has been designed to indicate the general nature and level of work performance by employees in this position. It is not designed to contain, or be interpreted as, a comprehensive inventory of all duties, responsibilities and qualifications required of employees assigned to this position. Employees will be asked to perform other duties as needed.

Reviewed By: _____

Title: _____

Approved By: _____

Title: _____

ACKNOWLEDGMENT

I have reviewed the content of the Food Service Coordinator position description and have been provided a copy of the description. I certify that I am able to perform the essential functions of this position as outlined in this description, with or without reasonable accommodation.

Describe any accommodations required to perform these functions:

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Employee (printed name)	Employee (signature)	Date
 <hr/>	 <hr/>	 <hr/>
Supervisor (printed name)	Supervisor (signature)	Date