

CULINARY SUPERVISOR

Are you looking to join a dynamic organization and make a difference? No nights or weekends! This is a full-time, 40 hour/week position in our Lewiston kitchen facility. We are looking for an individual who will supervise, manage, and participate in the creation of daily meals for our Meals on Wheels and social dining programs in Androscoggin, Franklin, and Oxford counties. This individual will ensure that all aspects of a quality food service program are achieved.

Responsibilities include, but not limited to:

- staff and volunteer supervision;
- developing monthly menus;
- assisting with food preparation;
- maintenance of and management of equipment;
- food ordering and purchasing;
- annual inventory; and
- budget adherence.

Qualifications:

- Culinary Arts degree plus 3 years' experience in a food service management role; or an equivalent combination of education and experience.
- Minimum of two years' experience in employee supervision is required.
- Current ServSafe Certification.
- Knowledge of overall MS Office programs with demonstrated skill and knowledge of Excel, Microsoft Outlook, and PowerPoint.
- Must possess strong organizational skills.
- Employee development and performance management skills including organizing, prioritizing, and scheduling work assignments.

Benefits include Medical, Dental, Life, Paid Holidays and combined sick/vacation time.

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Interested candidates can apply to jobs@seniorsplus.org