



Food Services Manager, Full Service Dining Job Description

JOB INFORMATION

<i>Job Code:</i>	143232
<i>Job Title:</i>	Food Services Manager, Full Service Dining
<i>FLSA Status:</i>	Exempt
<i>Supervisory:</i>	Manages through subordinate supervisors.; May supervise staff, student, temporary or resource workers.
<i>Job Family:</i>	Food Service (Non-Union)
<i>Job Family Group:</i>	Auxiliary Services 1
<i>Management Level:</i>	5 Manager

JOB SUMMARY

Responsible for overseeing the day-to-day operations of a full service dining establishment. Provides positive guest service in all areas, maintains a professional restaurant image, and plans and implements daily and weekly menus. Responsible for ensuring adherence to all sanitary rules and regulations. Upholds quality standards and service levels while controlling costs. Responsible for hiring and directly managing the restaurant staff, anticipating food needs, placing orders and scheduling the delivery of fresh food and supplies. Ensures that proper security procedures are in place to protect employees, guests and university assets.

JOB QUALIFICATIONS:

Education

<i>Req</i>	<i>Pref</i>	<i>Degree</i>	<i>Field of Study</i>
X		Bachelor's degree	
	X	Bachelor's degree	

Additional Education

Check here if experience may substitute for some of the above education.

X Combined experience/education as substitute for minimum education

Work Experience

<i>Req</i>	<i>Pref</i>	<i>Work Experience</i>	<i>Experience Level</i>
X		3 years	of food production experience in a commercial kitchen environment.
X		1 year	of experience as an assistant manager or supervisor.
	X	5 years	of food production experience in a commercial kitchen environment.

Additional Work Experience

Check here if education may substitute for some of the above work experience.

X Combined experience/education as substitute for minimum work experience

Knowledge, Skills and Abilities

Req	Pref	Functional Skills

Certifications

Req	Pref	Select Certifications	Enter Additional Certifications
X			Must successfully complete ServeSafe certification within 90 days of hire date.

Other Job Factors

JOB ACCOUNTABILITIES

	% Time	Essential	Marginal	N/A
Ensures positive guest service in all areas. Ensures consistent high quality of food preparation and service. Investigates and responds to complaints concerning food quality and service, taking any and all appropriate actions to turn dissatisfied guests into return guests.				
Maintains professional restaurant image, including restaurant cleanliness, proper uniforms, and appearance standards.				
Plans and implements daily and weekly menus. Inventories food and supplies to forecast future needs. Places orders with appropriate sources in a timely fashion. Maintains proper inventories and oversees waste controls. Participates in the decision-making process to discuss theme dinners and special events while ensuring that these events are executed properly, when applicable. Coordinates any special events by reviewing data, generating diagrams, and executing the plan.				
Implements and monitors housekeeping and sanitary rules and regulations for assigned area. Manages the maintenance and cleanliness of the food production areas, including the kitchen, service areas, storage areas, receiving, dock, and trash area. Ensures that shift closing and weekly cleaning lists are delegated properly and completed.				
Adheres to quality standards and service levels to increase sales and minimize costs, including food, beverage, supply, utility and labor costs. Ensures that all financial (invoices, reporting) and personnel/payroll related administrative duties are completed accurately, on time and in accordance with university policies and procedures.				
Recruits, screens, hires, trains and directly supervises all assigned staff. Evaluates employee performance and provides guidance and feedback. Counsels, disciplines and/or terminates employees as required. Oversees onboarding and orientation of new employees to ensure that duties, responsibilities, work requirements and performance standards are clearly understood. Assesses staff development needs. Promotes staff participation in educational opportunities and activities. Schedules, assigns and prioritizes workloads. Sets appropriate deadlines. Monitors employee performance on day-to-day basis. Ensures timely completion of unit's work.				
Estimates food needs, places orders with distributors, and schedules the timely delivery of fresh food and supplies.				
Ensures that proper security procedures are in place to protect employees, guests and university assets. Ensures a safe working and guest environment to reduce the risk of injury and accidents. Completes accident reports promptly in the event that a guest or employee is injured.				

Other Requirements

Essential:	Emergency Response/Recovery	Essential:	Mandated Reporter
	In the event of an emergency, the employee holding this position is required to "report to duty" in accordance with the university's Emergency Operations Plan and/or the		A mandated reporter who in his or her professional capacity has knowledge of, or reasonably suspects a person who is under the age of 18 years, elderly, or a dependent adult has been the victim of abuse

Other Requirements

<i>Essential:</i>	<i>Emergency Response/Recovery</i>	<i>Essential:</i>	<i>Mandated Reporter</i>
	employee's department's emergency response and/or recovery plans. Familiarity with those plans and regular training to implement those plans is required. During or immediately following an emergency, the employee will be notified to assist in the emergency response efforts, and mobilize other staff members if needed.		or neglect must report the suspected incident. The reporter must contact a designated agency immediately or as soon as practically possible by telephone or in writing within 36 hours. By virtue of the associated job duties, this position qualifies as a mandated reporter as required by state law and USC's policy at: https://policy.usc.edu/mandated-reporters/
<i>Campus Security Authority (CSA)</i>			<i>Essential:</i>
By virtue of the associated job duties, this position qualifies as a Campus Security Authority as required by law and USC's policy at: https://dps.usc.edu/alerts/clery/			No

ACKNOWLEDGMENTS

The above statements reflect the essential and non-essential functions as necessary to describe the principle contents of the job. They are not intended to be a complete statement of all work requirements or duties that may be required of the position. I understand that I may be asked to perform other duties as assigned. USC reserves the right to add or change duties at any time.

The University of Southern California is an Equal Opportunity Employer. USC prohibits discrimination on any basis protected under federal, state, or local law, regulation, or ordinance or university policies. All employment decisions are based on individual qualifications and business need.

I acknowledge receipt of this job description and its associated physical requirements. I have read and understand the job description and job requirements and agree to abide by their contents. I realize that duties may be requested of me that are not specifically stated herein. I understand that I will be expected to adjust to potential fluctuations in work volume. I understand that, if I have any questions about the essential functions or expectations of my position, my supervisor and/or HR partner are available to discuss them with me.

Print Employee Name

Signature

Date

Print Manager Name

Signature

Date

This job description describes the general nature and level of work required by the position. It is not intended to be an all-inclusive list of qualifications, skills, duties, responsibilities or working conditions of the job. The job description is subject to change with or without notice, and Management reserves the right to add, modify or remove any qualification or duty. Nothing in this job description changes the existing at-will employment relationship between the university and the employee occupying the position.