

JOB ADVERTISEMENT

Food Service Manager (FSM) - Vonke Somerset West

Reports to: Food Quality Manager
Direct Reports: Food Service/ Kitchen employees

Business Purpose

“INSPIRED TO CREATE SUSTAINABLE COMMUNITIES THAT SUPPORT QUALITY OF LIFE”

All employees are required to align with our Business Purpose and understand why they work for GERATEC. Everything we do is in support of our purpose and the expectation from our employees is to provide an excellent level of service in support of the Business Purpose.

Position Summary

The Food Service Manager’s responsibilities include but are not limited to, building and managing client relationships and ensuring client satisfaction, preparing cycle menus, ensuring sufficient stock orders, ensuring equipment is maintained and in working order, overseeing food preparation, portion sizes, and the overall presentation of food. Inspect supplies, equipment, and work areas. Ensure employees comply with health and food safety standards and regulations.

Key KPA’s

KPA 1: Menu planning/ production, cost and stock management/ control

KPA 2: Build customer relationships and ensure client satisfaction

KPA 3: Personnel Management and administration

KPA 4: Training

KPA 5: Management and control of cutlery, crockery and other assets

KPA 6: Manage hygiene, safety and quality control programmes

Position requirements:

- Experience in food preparation and contract catering
- Management of contractual service levels
- Experience of working with older persons
- Excellent managerial and organizational skills
- System and procedure driven
- Excellent administrative and financial skills
- Fully computer literate

Applications may be sent to: cmatheze@geratecza.com

Closing date: 18 July 2022