

FRESH PROGRAM DIETITIAN/CHEF

FLSA Status: Non-Exempt

GENERAL DEFINITION OF WORK:

Seeking a professional with combined expertise and education in both Dietetics/Nutrition and Culinary fields to support the FRESH Program commitment to integrate health, wellness, and nutrition into the Fauquier County Public School community. Work is performed under general supervision of the School Nutrition Program Director.

ESSENTIAL FUNCTIONS AND TYPICAL DAILY TASKS:

Communicate with and provides training support to cafeteria staff, teachers, staff, students, and parents and the community relating nutrition information and other healthy living topics. (These are intended only as illustrations of the various types of work performed. The omission of specific duties does not exclude them from the position if the work is related or a logical assignment to the position.)

- Manage FRESH program initiatives in accordance with state and federal law and local requirements.
- Possess knowledge of USDA School Meal Programs requirements.
- Possess communication skills and ability to develop a rapport with adults and children.
- Ability to be flexible and manage multiple tasks simultaneously.
- Grasp the food service objectives and can deliver organization's desired outcomes.
- Provide culinary expertise to FCPS management and staff through advising, assisting, training, and demonstration.
- Exhibit innovation and extensive culinary expertise in recipe modification and development.
- Assist in creating standardized recipe files and supporting materials such as recipe cards, photographs, and descriptions, incorporating the principles of HACCP, to support consistency from school to school.
- Assist in creating menus that are healthy, nutritious, appealing, and diverse and that meet USDA meal pattern and nutrition requirements.
- Work within food cost, budget, labor, equipment and other program constraints assuring meal costs meet budget goals.
- Provide culinary demonstrations and education for students and parents at school-based and community events.
- Support school-wide taste tests and samplings.
- Perform assigned duties with minimal supervision.
- Possess excellent written and verbal communication skills.
- Have experienced with and enthusiastic about innovative preparation and production techniques such as incorporating locally grown, school garden and/or seasonal ingredients, speed-scratch cooking methods, using herbs and seasonings to lower sodium content, offering whole grains and meatless meals.
- Performs related duties as assigned.

KNOWLEDGE, SKILLS AND ABILITIES:

Possess a thorough knowledge of food preparation and presentation; the use of commercial cooking equipment, nutritional and USDA meal pattern food contributions and industry standards regarding sanitation, management, and nutrition. Must have the ability to lead and coordinate nutritional education activities; establish and follow detailed work processes; meet deadlines and schedules; maintain records for review; and foster effective working relationships.

EDUCATION AND EXPERIENCE:

Must have a Bachelor's degree from an accredited college or university in a field directly relating to food, nutrition, or culinary skills and a minimum of three-five (3-5) years of experience. Must hold current ServSafe certification (or equivalent). Experience with classroom teaching and marketing a plus.

PHYSICAL REQUIREMENTS:

This is medium work requiring the exertion of up to 50 pounds of force occasionally, up to 20 pounds of force frequently, and up to 10 pounds of force constantly to move objects; work requires climbing, stooping, crouching, reaching, standing, walking, pushing, pulling, lifting, fingering, grasping, feeling, and repetitive motions; vocal communication is required for expressing or exchanging ideas by means of the spoken word, and conveying detailed or important instructions to others accurately, loudly, or quickly; hearing is required to perceive information at normal spoken word levels; visual acuity is required for depth perception, color perception, visual inspection involving small defects and/or small parts, use of measuring devices, assembly or fabrication of parts at or within arm's length, operation of machines, determining the accuracy and thoroughness of work, and observing general surroundings and activities; the worker is subject to inside environmental conditions, noise, and hazards. The majority of the work will be performed in the school cafeteria environment.

SPECIAL REQUIREMENTS:

Must be flexible and willing to travel between schools and division administrative offices when needed. Possession of an appropriate driver's license valid in the Commonwealth of Virginia is required.