I. JOB SUMMARY

Performs moderately complex food service supervisory work. Work involves supervising food preparation and service; ensuring prescribed sanitation and safety rules are maintained; direct supervision of inmate work groups in their daily assigned duties including the responsibility of preventing escapes and maintaining discipline in conformance with strict rules, regulations, and standard operating procedures; and supervising the work of employees and inmates. Works under general supervision with moderate latitude for the use of initiative and independent judgment.

II. ESSENTIAL FUNCTIONS

A. Supervises the preparation and serving of meals; ensures dining, service, and food preparation areas and equipment are maintained in a clean and sanitary manner; monitors compliance with sanitation, safety, and health regulations; assists in establishing food service regulations, procedures, and standards; inspects food for quantity, quality, and temperature; assures proper storage and use of inventory; instructs employees and inmates on safety rules and regulations, proper use of soaps and chemicals, sanitary procedures, food preparation and portion control, and the operation of food service equipment; monitors and logs temperatures; assists in calculating monthly, quarterly, semi-annual, and annual food budgets requirement; prepares and approves requisitions for food items, supplies, and equipment; and completes related documents and reports.

B. Assumes a high level of responsibility for the care and custody of assigned inmates through knowledge of and adherence to laws, rules, regulations, and standard operating procedures governing the Texas Department of Criminal Justice (TDCJ); searches for contraband and provides security; supervises inmates in work areas accessed by stairs; and maintains security of assigned areas.

C. Provides custody and security of inmates including observing actions of inmates, squatting and bending to conduct "pat" and "strip" searches of inmates, and restraining and securing sometimes assaultive inmates.
D. Supervises and provides security of inmates performing food service technical skills which involve climbing stairs and ladders and climbing around the inside or outside of buildings; works outdoors and indoors without air conditioning; works around motorized or moving equipment and machinery; and is subject to all types of weather.

E. Responds to emergencies, including climbing stairs and ladders while searching for escaped inmates, hearing calls for and calling for help, giving first aid at the emergency site, and carrying an injured or unconscious inmate or employee various distances to safety up or down stairs and ladders; and uses force and deadly force, including the use of chemical agents or firearms, to control inmates.

F. Reads, reviews, and properly applies information found in inmate records which is related to the inmate’s health and safety and to the security of the facility; provides leadership and technical guidance to other staff; complies with policies, procedures, rules, and regulations; enforces inmate disciplinary rules; and prepares and maintains records, forms, and reports.

G. Supervises the work of employees and inmates; and assists in orientation and departmental in-service training programs for staff and inmates.

* Performs a variety of marginal duties not listed, to be determined and assigned as needed.

III. MINIMUM QUALIFICATIONS

A. Education, Experience, and Training

1. Graduation from an accredited senior high school or equivalent or GED.

2. One year full-time, wage-earning experience in correctional, commercial, or institutional food preparation or food service management

or

eighteen months of correctional custody or law enforcement experience.

3. Correctional or institutional food service experience preferred.

4. Correctional custody or law enforcement experience preferred.

5. Experience in the supervision of employees or inmates preferred.
TEXAS DEPARTMENT OF CRIMINAL JUSTICE
JOB DESCRIPTION

POSITION TITLE: FOOD SERVICE MANAGER II – Food Service

SALARY GROUP: A14

DEPARTMENT: Laundry, Food and Supply

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B. Knowledge and Skills

1. Knowledge of the principles and practices of quantity food preparation and service.

2. Knowledge of the operation and maintenance of food service equipment.

3. Knowledge of food service accounting and inventory control procedures.

4. Knowledge of food storage practices and procedures.

5. Knowledge of food service sanitation and safety standards.

6. Knowledge of agency and departmental organizational structure, policies, procedures, rules, and regulations preferred.

7. Skill to calculate food requirements.

8. Skill in inventory maintenance methods and procedures.

9. Skill to communicate ideas and instructions clearly and concisely.

10. Skill to coordinate with other staff, departments, officials, agencies, organizations, and the public.

11. Skill to interpret and apply rules, regulations, policies, and procedures.


13. Skill to prepare and maintain accurate records, files, and reports.

14. Skill in correctional methods, techniques, practices, and procedures.

15. Skill in the use of computers and related equipment in a stand-alone or local area network environment.

16. Skill to supervise the work of employees and inmates.
IV. ADDITIONAL REQUIREMENTS WITH OR WITHOUT REASONABLE ACCOMMODATION

A. Ability to walk, stand, sit, kneel, push, stoop, twist, reach above the shoulder, grasp, pull, bend repeatedly, climb stairs, steps, and ladders, identify colors, hear with aid, see, write, count, read, speak, analyze, alphabetize, lift and carry 45 lbs. and over, perceive depth, operate a motor vehicle, operate motor equipment, perform tactile discernment, and restrain assaultive persons.

B. Conditions include working inside and outside, working around machines with moving parts and moving objects, radiant and electrical energy, working closely with others, working alone, working protracted or irregular hours, excessive heat, cold, humidity, dampness and chill, excessive or intermittent noise, constant noise, dust, fumes, smoke, grease, oils, solvents, insecticides and cleaning agents, slippery or uneven walking surfaces, working with hands in water, using chemical agents, and traveling by car, van, bus, and airplane.

C. Equipment (machines, tools, devices) used in performing only the essential functions may include computer and related equipment, calculator, copier, fax machine, meat saw, meat slicer, meat tenderizer, meat grinder, reel oven, range, fryer, mixer, deck oven, convection oven, braising pans, grills and related food service preparation equipment, hot and cold serving lines, pallet jack, dolly, radio, firearms, handcuffs, waist and leg restraints, turn cranks on manual doors, tear gas canisters and weapons, video cameras, various locking systems, telephone, and automobile.