



## Food Service Supervisor

The Food Service Supervisor is responsible for the supervision of inmate labor as well as team members assisting with the food service operation in a correctional facility. This position will also accurately and efficiently prepare and serve a variety of food items in accordance with assigned work instructions and menus as well as utilize a variety of food preparation utensils and machines in preparing food.

Our ideal Food Service Supervisor excels at the following:

- Exhibits a genuine passion for food and excels in delivering exceptional service
- Demonstrates a solid understanding of food handling regulations and compliance
- Shows a keen interest in continuous learning and personal growth
- Displays strong teamwork skills and can work independently when required
- Exhibits strong multitasking skills and the ability to adapt quickly to changes
- Shows reliability and flexibility in handling work responsibilities

### **Essential Functions/Core Responsibilities**

- Supervise inmate labor and/or team members in the kitchen during food prep and food service shifts in the kitchen.
- Prepare, assist, or instructs inmate labor and/or team members in the preparation of quality foods according to the planned menu, recipes, and work instructions in a timely manner.
- Ensure that all food is stored properly and in sanitary manner.
- Serve food during planned meal schedules and according to department policies and procedures.
- Utilize kitchen utensils/equipment to cook, prepare and serve food according to recipes. Use proper utensils to serve menued portions and as appropriate to meet clients' nutritional needs.
- Follow all food safety regulations pertaining to sanitation, food handling and storage.
- Train other food service workers.
- Maintain a clean work area/environment that includes cleaning of refrigerators and/or freezers, cooking equipment and serving equipment.
- Follow facility uniform policy.
- Keep up with garbage collection and keep kitchen floors clean from excess food/trash.
- Ensure kitchen is kept clean and that the environment is ready for food prep/serving including sweeping, mopping and dishwashing.
- Proper portions and utensils are being reviewed for service.
- Promote a healthy and safe work environment for other employees/inmates.
- This role includes physical demands such as lifting, bending, pushing, kneeling, walking, and standing for extended periods of time.

- Be able to stand and be on your feet for much of the scheduled shift.
- Perform other related duties as assigned.

Required:

- High School Diploma or Equivalent, and you must be at least 18 years of age.

Preferred:

- Prior institutional food service or restaurant experience is preferred.

Trinity Services Group (TSG) offers comprehensive benefits to all regular-full time employees:

- Medical w/prescription coverage
- Benefit Credit received when enrolled in a TKC medical plan, to help offset your benefit costs. Benefit Credit of \$750 annually, will be divided evenly among your paychecks throughout the Plan Year.
- Dental
- Vision
- Basic Life and Basic Accidental Death and Dismemberment Insurance
- Voluntary benefits (i.e. short term, long term disability and many more) options may be selected to create the right package for you

TSG also understands the importance of work life balance and planning for the future. To help with both of these, employees are eligible for:

- Paid Time Off
- Company Match for the 401(k) Retirement Savings Plan
- We now also offer DailyPay providing you immediate access to earned wages.

Job Type: Full-time

Pay: \$18.00 per hour

Benefits:

- 401(k) matching
- Dental insurance
- Employee assistance program
- Health insurance
- Paid time off
- Tuition reimbursement
- Vision insurance

Work Location: Middle Peninsula Regional Security Center, Saluda VA