# The University of Akron **Classification Specification**

Job Title:General Mgr Food ServicesJob Code: 42552Job Function:StaffGrade: 119Job Family:ClassifiedFLSA: Exempt

**SOC Description:** 2000 Finance / Accounting Division **Date:** 1/04; 9/00; 7/99

#### Job Summary:

Manage a multifaceted dining service operation or oversee the total operation of a large dining service operation by planning daily operations/special events, scheduling staff, ordering food and estimating food/labor costs.

## **Essential Functions:**

30% Develop and manage budget and financial results through sales and marketing efforts coupled with cost control.

30% Organize and structure the management and control of operations through the scheduling and supervision of managers, chefs and food service supervisors.

20% Coordinate with customers and/or departments to organize and plan events and programs to meet the customer needs.

15% Manage all aspects of the operation to comply with health department and safety department requirements.

5% Provide resolutions to questions or conflicts with the work group.

#### **Education:**

Requires a relevant Associate Degree.

# **Licenses/Certifications/Requirements:**

Serve Safe Sanitation Certificate.

## **Experience:**

Requires a minimum of 6 years experience in high volume catering and/or food service environment. Knowledge of inventory control, food and labor cost control, and customer service required. Ability to work a flexible schedule, supervise employees and staff a catered event required.

#### Leadership:

Direct supervision as a first-line supervisor over exempt staff (and non-exempt staff, if applicable).

### **Physical Requirements:**

Moderate physical effort required involving long periods of standing, walking on rough surfaces, bending and/or stooping; periodic lifting of moderately heavy items (over 25 lbs. -- 50 lbs.).

## **Working Conditions:**

Standard working environment with possible minor inconveniences due to occasional noise, crowded working conditions and/or minor heating/cooling or ventilation problems. Near continuous use (>70% of the time) of a video display terminal.