

DIRECTOR OF DIETARY AND CULINARY SERVICES

Seeking a compassionate, energetic, and team-oriented person as a full-time Director of Dietary and Culinary Services.

Benefits include:

- Competitive salary (\$44,000-\$48,000 per year depending on education and experience)
- PTO accrual based on hours worked
- Paid holidays
- Health, Dental, Vision Insurance coverages with employer partially funded health savings account (availability of comprehensive voluntary insurances)
- Tax sheltered retirement annuity option available

Director of Dietary and Culinary Services Job Duties:

The Director of Dietary and Culinary Services is in charge of overall supervision and coordination of day-to-day dietary and culinary operations. They will be responsible for leading a team of culinary cooks and dietary assistants and managing the clinical and dietetic needs of residents. Duties include but are not limited to:

- Lead team in providing quality food and beverages and top-quality customer service
- Spearhead menu planning, purchasing, ordering, inventory and preparation to ensure staff has the appropriate equipment, inventory and resources to perform job duties
- Conduct safety, sanitation, and maintenance programs and ensure proper procedures are followed by team members
- Operate in accordance with current applicable federal, state and local standards, guidelines and regulations, our established policies and procedures, and as may be directed by the administrator to assure that quality food service is provided at all times
- Maintain excellent relationships with residents, employees, and all guests as well as other departments on campus
- Work a typical week Monday-Friday with occasional weekends and evenings

Required Skills:

- Certified Dietary Manager (CDM) or willing to become certified with technical learning opportunities, tuition assistance, and paid continuing education
- Exceptional interpersonal skills and desire to go above and beyond to exceed expectations of residents, family members, visitors and other staff
- Passionate about the culinary arts and leading a team
- Hunger to be a part of a different and ever-changing profession

Preferred Skills:

- Long-term care or health care experience
- Leadership experience in a management role, specifically in a healthcare setting

Interested in joining our team?

Persons interested in joining a team of dedicated professionals and experiencing the rewards of a career at a senior living campus are strongly encouraged to submit a letter of interest, a detailed resume or employment application, and a Background Information Disclosure for consideration. Please send these items to marketing@svhcs.org or mail to:



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Equal Opportunity Employer and Provider