

#### **1.1.14 FOOD MANAGEMENT TECHNICIAN**

##### **Nature of the work**

The principal and customary work of an employee in this class of employment consists in helping management or professional staff of food services by carrying out technical work, such as participating in the preparation of menus, quality control of meals and cost studies.

##### **Characteristic functions**

The employee in this class of employment monitors the quality, quantity and cost of the food and meals served in cafeterias by carrying out, in particular, various tastings, studies and analyses. He or she participates in preparing menus, obtaining food supplies and monitoring the quality of food products. He or she tests and assesses recipes according to established standards.

He or she participates in the organization and renovation of cafeterias and kitchens.

Occasionally, he or she works with both the school staff and parents in carrying out special projects on nutrition.

He or she participates in monitoring income and expenses.

He or she prepares reports concerning various aspects of the operation of cafeterias and kitchens.

He or she verifies and monitors purchase orders, time sheets, inventory as well as various reports on securing grant funding.

He or she takes part in recruiting cafeteria and kitchen staff.

He or she may be required to train less experienced technicians as well as coordinate the work of support staff in performing duties related to the implementation of programs involving technical operations for which he or she is responsible.

If need be, he or she performs any other related duty.

##### **Required qualifications**

###### Schooling

Hold a Diploma of College Studies in *Techniques de diététique* (Dietetics) or in other appropriate technical programs for the class of employment or in an appropriate specialty for the class of employment or a diploma or an attestation of studies recognized as equivalent by the competent authority.