



A fresh solution to your culinary training

Culinary Services Director / Chef Manager

POSITION DESCRIPTION | The Culinary Services Director or Chef Manager leads the culinary services department operation and team to ensure diner satisfaction and compliance with diets and regulation. Position is responsible for food inventory and preparation, menu development, budgeting and financial goals, team members satisfaction and accountability, and customer service.

CORE SENIOR SERVICES COURSES

- Aging and Nutrition
- Dementia and Dining
- Assistive Devices
- Personal Hygiene and Dress Code
- Survey Readiness

SERVICE & DINING EXPERIENCE COURSES

- Meal Preparation
- Guest Experience
- Plating and Presentation
- Setting the Table
- Menus and Diets – Overview
- Menus and Diets – Preference
- Menus and Diets – Therapeutic
- Menus and Diets – Therapeutic Modified Texture

SAFETY & SANITATION COURSES

- Kitchen Safety – OSHA & General Hazards
- Kitchen Safety – Hot Hazards
- Kitchen Safety – Sharp Hazards
- Kitchen Sanitation
- Food Safety – Glove Use
- Food Safety – Dry Storage
- Food Safety – Refrigeration
- Food Safety – Temperatures
- Food Safety – Transport and Service

CULINARY SERVICES COURSES | Culinary Edge

- Kitchen Tools
- Knives
- Breakfast
- Soup
- Sauce
- Salad and Sandwich
- Potato
- Rice and Vegetable
- Meat and Entrée

SUPPORT TOOLS | To assist in successful program implementation and overall operational success



Knowledge Assessments



Skill Assessments



Resource Guides, Logs



Recipes

For more information, call Jennifer Anderson at: 612.860.2484 or Dawn Nickleson at 507.254.5086