

Director of Food and Nutrition Services, CDM

Powerlink has an immediate need for a dynamic, versatile and highly organized, motivated and passionate Director of Food and Nutrition Services (FANS) to join our expanding Hospitality and Culinary team. Powerlink is a provider of Healthcare Integrated Services to Long-Term Care and Senior Living Facilities, throughout the United States, located in Warren, MI. We provide award-winning and highly successful solutions within the areas of Food and Nutrition Services, Environmental Services, Institutional Laundry Services and Facility Maintenance.

As the Director of Food and Nutrition Services, you will be responsible for the effective daily management of all Foodservice- related operations; patient and non-patient care, catering and retail. Oversee the consistent purchasing, preparation and serving of food, of the highest quality standards, nutrition, presentation and flavor. Assure meals are prepared in accordance with current federal state, and local standards, guidelines and regulations in a clean, safe and sanitary manner. Prepare and plan Life Care menus that are varied, nutritionally balanced and appetizing in consultation with dietitians.

Powerlink Corporate Culture

- Outcome-oriented; results-focused with strong performance values
- Detailed-oriented; quality and precision-focused
- Customer-oriented; a customer-centric mindset
- Team-oriented; work is cooperative and collaborative

Position Profile

- Inspirational; cultivate a culture of accountability and care
- Adaptable and flexible; maintain professionalism in a dynamic workplace
- Responsive; understand and determine priorities to effectively provide best solutions
- Visible; leadership and management is conducted with a personal touch and approachability

Core Competence

- Functional/ Technical Expertise
- Business Acumen
- Self-Management
- Learning Versatility
- Delivers Results
- Judgement and Decision Making
- Continuous Improvement

Reporting Relationship

Manage the daily operations and activities of FANS. Supervise nutrition services staff responsible for maintaining food service standards, equipment, systems, regulatory requirements, and work areas, while providing the highest available quality of food service for patients/residents.

Essential Functions

Management of Patient/ Resident Experience

- Create and preserve an exceptional food and meal experience at all times
- Using interviews and surveys identify needs and respond proactively to all concerns
- Participate in the nutrition planning process for residents with interdisciplinary teams
- Participate in care planning conferences, Food Committee Meetings Resident Council Meetings, QAPI and Weight and Wound Meetings

Safety and Compliance

- Operate the dietary department in a safe and sanitary manner by ensuring compliance with Federal, State, and local regulations and following established policies and procedures; HACCP and HIPAA

Quality Control

- Establish targets, KPI's, schedules, policies and procedures
- Oversee food tray line to ensure trays are prepared according to diet cards in an efficient manner to meet scheduled meal and snack times
- Supervise food preparation, including therapeutic diets, to ensure recipes are followed, use of proper cooking techniques and correct food presentation
- Monitor tray service and meal delivery for accurate food temperatures, portions, diets, and acceptance
- Maintain Resident information regarding new admissions, diet order changes, room changes and daily census

Financial Management

- Responsible for operating FANS within budgetary guidelines and limitations
- Ensure efficient operation of the department and optimum use of resources to maximize productivity and minimize costs

Management of Employees

- Lead FANS team by attracting, recruiting, training and appraising talented personnel
- Develop and conduct, in conjunction with the head chef or dietitian, regular in-service education to increase staff skills and knowledge

Experience

- Must be able to read, write, and speak English at a level, which allows the safe and efficient performance of the position
- Bachelor's Degree; preferably in Food and Nutrition, Hospitality or related field
- Two (2) years' experience in the fields of nutrition and food service management in a Senior Care facility

Licensure and Certificate Requirements:

- Must provide proof of legal status to work
- Certified Dietary Manager (CDM); current
- Food Safety Certification from an accredited organization; current

Computer Knowledge and Skills

- MS Office Suites, Email and Video Conferencing
- Food order and tray card software

Physical Requirements and Environmental Conditions

- Must pass a medical screen, which may include a drug test, a TB test and a seasonal flu shot
- Physically demanding, long hours standing in a high-stress and hot environment
- Potential environmental exposure to burns and cuts daily
- Position requires full range of body motion including, pushing, pulling, lifting and handling objects
- Position requires light to moderate work with 50 pounds maximum weight to lift and carry
- Position requires reaching, bending, stooping, and use of fine dexterity with hands and/or fingers, talking and/or hearing, and seeing 100% of time.

Wage Compensation

- Competitive salary