

North Carolina State University

Food Services Manager Competency Profile

DESCRIPTION OF WORK:

Work in this class involves managing all phases of food service operations to include procurement and storage, menu planning, food preparation and service, cleaning and sanitation, and record keeping in a college, or facility. Work includes planning and managing a food service operation within an allocated budget. Employees responsible for supervising staff, ensuring they are adequately trained and are capable of performing the duties of their position. Employees

7289 - GENERAL ADMINISTRATION									
	OBJ	DESCRIPTION	UNAMOUNT	BUDGET	INCR/DECR	LE. REVENUE	REFUND BUDGET		
								UNAMOUNT	
	000	SUPPLIES	000						
	000	PRINTING/REPRODUCTION	000						
	000	SUB-TOTAL	000	4,370,143.83	28,730.00			4,398,873.83	
7388 - SCHOOL ADMINISTRATION									
	OBJ	DESCRIPTION	UNAMOUNT	BUDGET	INCR/DECR	LE. REVENUE	REFUND BUDGET		
								UNAMOUNT	
	000	SUPPLIES	000	1,489.00					
	000	PRINTING/REPRODUCTION	000	1,489.00					
	000	SUB-TOTAL	000	2,978.00					
	000	EXPENSES-OPERATIONAL	000						
	000	EXPENSES-CAPITAL	000						
	000	SUB-TOTAL	000						
	000	OPERATIONAL BENEFTS	000						
	000	CAPITAL OUTLAY	000						
	000	SUB-TOTAL	000						