

Objective

To obtain a Nutrition Services Supervisor position where my skills learned in the hospitality industry can be used in a professional environment. Currently Serv. Safe Certified.

Skills

Supervising Skills, Implementational Skills.

Work Experience

Nutrition Services Supervisor

ABC Corporation - January 2015 – 2020

- Worked in the patient kitchen and retail kitchen.
- Worked in the diet office one day per week modifying menus per doctors orders, patient allergies, preferences and dislikes.
- Started the mentor program for the department as a means to retain employees.
- Implemented a monthly waste study to minimize waste in the department.
- Worked ability to coordinate multiple tasks under tight time limits.
- Monitored food preparation methods, portion sizes, and garnishing and presentation of food to ensure that food is prepared and presented in an acceptable manner.
- Kept records required by government agencies regarding sanitation, and food subsidies when appropriate.

Nutrition Services Supervisor

Delta Corporation - 2014 – 2015

- Oversee the Kitchen in an 100 bed Nursing facility.
- Did all scheduling, inventories, ordered all food, paper goods, and chemicals for the Nutrition department maintaining the prescribed budget amounts.
- Attended care, plan meetings, did wound care assessments, charted on every patient, did nutrient analysis for each patient and adjusted nutrients as I worked in tandem with the dietician during our monthly meetings.
- Clarified orders with doctors as needed.
- Held monthly in-services.
- Overall responsibility for Nutrition Services in Farmington Schools Supervise, direct and teach 75 staff members Fiscally responsible for multi-.
- Over see the production of meals for 250 residents.

Education

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