



Assistant Manager of Bread of Life Kitchen

Job Description

Overall Job Description: Work under the immediate supervision of the Kitchen Manager. Oversee the operation of the Mission's Bread of Life in the absence of the Kitchen Manager. Train residents of the Changed Life Recovery Program to exercise a strong work ethic and compassionate evangelistic outreach to those we serve. Provide an environment of safety and Christ-centered compassion for volunteers and dining hall guests.

Responsibilities

- Oversee the ministries and operations of the Bread of Life Kitchen in the absence of or direction of the Kitchen Manager.
- Prepare weekly menus and serve meals daily to those in need. Lead and encourage volunteers on the serving line.
- Oversee and manage those in the Changed Life Recovery Program, volunteering, and alternative sentencing that are assigned to Bread of Life Kitchen and Dining Hall. Coordinate with Kitchen Manager, CLRP Director, Volunteer Manager, and Bread of Life Security Support.
- Maintain and keep clean all Food Service areas. Keep equipment in safe and working order and updated when necessary.
- Provide food and eating logistics for special events.
- Ensure that those who donate food are shown Christ-like courtesy and appreciation. Make certain Food Donations are properly handled and recorded.
- Maintain required records including food safety, meal counts and inventory. Direct the daily, weekly and monthly cleaning of the cafeteria and kitchen. Stay compliant with the Frederick County Public Health Department.
- Ensure program follows proper sanitation procedures. Train everyone involved in the process.
- Other duties and responsibilities as assigned by the Kitchen Manager and Director of Changed Life Recovery Program.

Qualifications

- A personal relationship with Jesus Christ and active in a local church.
- Committed to the Scriptures in faith and practice.
- In agreement with the vision and policies of the Frederick Rescue Mission.
- A servant's heart and compassion for those who are lost and are hurting yet not an enabler.
- Five years or more of Food Services experience.
- Be Safe-Serve certified.
- Four-year college degree or substantial experience that relates to this position.