



FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

Food Services Director, Framingham

At the MetroWest YMCA, our mission and core values are brought to life by our culture. In the Y, we strive to live our cause of strengthening communities with purpose and intentionality every day. **We are welcoming:** we are open to all. We are a place where you can belong and become. **We are genuine:** we value you and embrace your individuality. **We are hopeful:** we believe in you and your potential to become a catalyst in the world. **We are nurturing:** we support you in your journey to develop your full potential. **We are determined:** above all else, we are on a relentless quest to make our community stronger beginning with you! Competitive pay and benefits! **Salary commensurate with experience up to \$60,000 annually.** Equal Opportunity Employer.

Position Summary:

The **Food Services Director** manages all areas of the Child and Adult Food Care Program (CACFP), Summer Food Service Program (SFSP), Changemaker Café and Clearbrook Summer Snack Bar. They work in close partnership with the Director of Nutritional Services in food access, workforce development, staff training, and volunteerism. **Must be a self-starter, leader, and highly motivated individual. Salary commensurate with experience up to \$60,000 annually.**

Essential Functions:

1. Responsible for management and leadership of CACFP, SFSP, Changemaker Café and Summer Snack Shack, including menu development, meal patterns, reporting and compliance.
2. Responsible to recruit, hire, train, supervise and evaluate staff in food programs. Includes cooks, prep staff, delivery drivers, enrichment staff and volunteers.
3. Assist in preparing, packaging, transporting, cleaning and all other functions needed in the kitchens of the MWY including Framingham Branch, Clearbrook Family Swim Club and the Family Outdoor Center.
4. Responsible for development, production, presentation, procurement, inventory, storage and delivery of meals to offsite locations across MetroWest with an eye toward culturally competent meals.
5. Serve as a member of the MetroWest YMCA team of staff dedicated to ensuring access to the residents of MetroWest.
6. Provide leadership, support and guidance to ensure that food quality standards, food safety guidelines and customer service expectations are met.
7. Serve as a HEPA (Healthy Eating and Physical Activity) champion to implement strategies across the Association.

Qualifications

1. Experience with large volume cooking preferred
2. ServSafe certification
3. Knowledge and experience with the Department of Early Education and Care nutrition regulations and the Department of Elementary and Secondary Education CACFP and SFSP Standards preferred
4. The ability to develop positive, effective working relationships with, staff, children & families, volunteers, school administrators, members, community leaders and other agencies
5. Driver's license with clean driving record and ability to train to drive a van.
6. Previous experience with diverse populations preferred.
7. Bilingual in Spanish or Portuguese a plus.
8. Ability to work weekends and evenings as needed.

Physical Demands:

Ability to push, pull, lift and carry on a frequent and continuous basis weights of up to 60 pounds

COVID precautions wording section:

- MetroWest YMCA is having employees and members wear masks (optional if fully vaccinated), practice social distancing, continuous facilities cleaning, encourage frequent hand washing/use of antibacterial sanitizer, and encouraging COVID vaccinations.

Qualified and interested applicants please submit a cover letter and resume to Employment@metrowestymca.org or apply online.

[TO APPLY, CLICK HERE TO FILL OUT THE APPLICATION. THEN, SAVE YOUR APPLICATION AND EMAIL IT TO EMPLOYMENT@METROWESTYMCA.ORG](#)