

Join a team who cares about excellence

FOOD SERVICE SUPERVISOR – PART TIME

DIETARY DEPARTMENT

BHB ensures the highest in quality health care through service excellence, education and leadership. We seek qualified, highly motivated, and experienced professionals to work in a supportive but demanding environment.

Key responsibilities include:

- The ability to motivate and inspire others to work together to achieve a common goal
- Supervising teams in various areas of the Food Service Team
- Participating in the training and utilization of the department's human resources to ensure efficient and effective staffing and optimal provision of service
- Prepares work schedules and assignments, evaluates work performance and make recommendations for personnel actions
- Implements and maintains departmental standards and policies and procedures pertaining to Food Service, sanitation, housekeeping and safety to ensure optimal provision of food service
- Communicates daily with Diet Technicians, Tray Aides, Dieticians, Ward Aides to establish and maintain standards and procedures for the efficient distribution of patients' menus and the timely and safe delivery of patients' meals as ordered
- Checks patient trays for accuracy, appearance and portion size of meals, on the breakfast, lunch, and dinner, service belt, Cooks and Porters
- Checks on the preparation/production of items ordered by patients, staff cafeteria and special catered functions
- Ensure that all food items are prepared and served in accordance with company recipes, standards, and procedures
- Assists with meal rounds, tray audits, and patient satisfaction questionnaires on a routine basis. Reports findings and recommendations for improvements
- Must be familiar with quality control procedures. Experience in working in a fast-paced environment

Qualifications &/ Registration required:

- Two-year Associate's degree in Hotel Restaurant Management, Food Science, Nutrition Management, Culinary Arts, Food Service Management or equivalent. A combination of formal training & on job experience will be considered
- Certification from a recognized institution in Supervisory Management
- Experience working in a large food production operation
- Minimum of Two years previous Supervisory Management experience, preferably in a hospital setting

Schedule: Minimum 14 hours per week

Shifts: 6:00 am – 2:00 pm / 7:00 am – 3:00 pm / 9:00 am – 5:00 pm / 7:00 am – 7:35 pm / 10:00am – 6:00 pm / 11:00 am – 7:00 pm / 8:00 am - 4:00 pm/ 12-8 pm or as needed for the efficient management of operation Available to work: Shifts Days/ Evenings/Weekends & Public Holidays as required.

Closing date for applications is January 20, 2023. Pre-employment substance abuse screening is mandatory for all successful candidates.

If you want to make a difference, and if your experience and qualifications match the above criteria,
visit www.bermudahospitals.com, and apply through BHB Jobs NOW.
Select "Work at BHB" and follow the steps.



Bermuda Hospitals Board

Human Resources, Craig Appin House
8 Wesley Street, Hamilton HM11, Bermuda
Tel: (441) 239-2955
www.bermudahospitals.com

VISION:
TO PURSUE
EXCELLENCE
THROUGH
IMPROVEMENT,
TO MAKE BERMUDA
PROUD.

Join