

MICHIGAN CIVIL SERVICE COMMISSION
JOB SPECIFICATION
FOOD SERVICES LEADER PRISONER

JOB DESCRIPTION

Employees in this job oversee the work of prison inmates on a shift in a food service operation at a correctional facility.

There is one classification in this job.

Position Code Title - Food Services Leader Prisoner

Food Services Leader-Prisoner E9

This is the experienced level. The employee performs a range of assignments and routinely uses independent judgment in making decisions related to the work. Guidance and directions are generally available as needed.

JOB DUTIES

NOTE: The job duties listed are typical examples of the work performed by positions in this job classification. Not all duties assigned to every position are included, nor is it expected that all positions will be assigned every duty.

Plans, oversees, and reviews the preparation, cooking, and serving of meals in a safe and sanitary environment.

Plans, develops, and implements in-service training programs in an area of food service work for prisoners.

Evaluates prisoners' performance through review of completed work assignments.

Estimates food costs, establishes proper portioning of food and quality control measures to meet nutritional standards and budgetary responsibilities.

Requisitions and orders required foodstuffs and necessary equipment; checks maintenance of equipment, and requests needed repairs or replacement of items.

Assists in the development of and enforces policies and procedures for the food service area.

Maintains inventory records and prepares reports as required.

Instructs prisoners in the preparation of food and use of food service equipment.

Maintains control of critical implements in accordance with policies and standards.

Performs shakedowns, writes disciplinary tickets, takes inmate counts, and other custody-related functions.

Performs related work as assigned.

JOB QUALIFICATIONS

Knowledge, Skills, and Abilities

Considerable knowledge of quantity food preparation and services, procedures, and practices.

Considerable knowledge of the nutritional value and uses of various foods.

Considerable knowledge of mathematical calculations to be used in determining the number of servings in a given amount of food.

Considerable knowledge of departmental rules, regulations, policies, and procedures.

Considerable knowledge of occupational hazards and safety rules/regulations.

Considerable knowledge of standards of sanitation used in food service operations.

Considerable knowledge of basic interpersonal problem resolution techniques.

Considerable knowledge of numbers and types of workers needed to staff a large food service operation.

Some knowledge of security procedures and techniques.

Ability to plan work schedules and maintain work standards.

Ability to properly use kitchen implements and equipment.

Ability to instruct, guide, and evaluate prisoners.

Ability to communicate effectively.

Ability to maintain composure during stressful situations.

Ability to maintain inventories and requisition supplies and equipment.

Working Conditions

Some jobs require an employee to work in an environment that involves exposure to unpleasant and noxious fumes and odors.

Some jobs require an employee to work in a hostile environment.

Some jobs require an employee to work where there is a significant chance of injury.

Some jobs require direct contact with prisoners.

Physical Requirements

The job duties require an employee to bend, reach, stoop, stand and/or walk for extended periods.

The job duties require an employee to lift and/or move heavy objects.

Education

Education typically acquired through completion of high school.

Experience

Food Services Leader-Prisoner E9

Four years of experience in quantity food preparation such as can be attained in a hotel, restaurant, or institution, excluding taverns, lounges, and fast food enterprises, including two years equivalent to a Cook 7.

Alternate Education and Experience

Food Services Leader-Prisoner E9

An associate's degree in food services management, human nutrition, dietetics, or hotel, restaurant and institution management may be substituted for one year of Cook 7 experience.

A bachelor's degree in food services management, human nutrition, dietetics, or hotel, restaurant and institution management may be substituted for the experience requirement.

Special Requirements, Licenses, and Certifications

Positions in this class are test-designated and subject to pre-appointment and random-selection drug and alcohol testing.

The Department of Corrections may screen out applicants who have been convicted of a felony in accordance with Public Act 191 of 2017. Applicants who have been convicted of a misdemeanor or felony are ineligible for employment with the Department of Corrections until satisfactory completion of any sentence imposed, including parole or probation.

NOTE: Equivalent combinations of education and experience that provide the required knowledge, skills, and abilities will be evaluated on an individual basis.

JOB CODE, POSITION TITLES AND CODES, AND COMPENSATION INFORMATION

Job Code

FOODSRLDR

Job Code Description

FOOD SERVICES LEADER PRISONER

Position Title

Food Services Leader Prisoner

Position Code

FOODSLDR

Pay Schedule

U11-020

JZ

01/27/2019