

For a new project in Djibouti (Africa) – as of now - we are looking for a

Food Services Manager

This is a Proposal Position. The purpose of this job posting is to identify Key Personnel for a Base Operations Support Services (BOSS) project based in Djibouti, Africa. Candidates selected for the proposal will have first consideration pending a contract award.

Manages all Base Galley/Food Service operations for contract. This includes, but is not limited to, chefs, dining room coordinators, food service specialists, food inventory control, and catering. Creates and submits for approval, proposed menus. Coordinates with COTR and Menu Advisory Board for menu planning. Directs, coordinates in preparation of, and cooking, serving of all types of food served or prepared by establishment. Coordinates activities of workers engaged in keeping business records, collecting and paying, ordering or purchasing supplies, and delivery of foodstuffs to wholesale or retail customers. Interviews, hires, and trains personnel.

Responsibilities:

- Direct, coordinate the preparation of and cooking, serving of all types of food served or prepared by establishment.
- Oversees personnel who may contact prospective wholesale customers, such as mobile food vendors, vending machine operators, bar and tavern owners, and institutional personnel, to promote sale of prepared foods to include specialty food items.
- Ensures that food preparation standards are met. Serves as a key link between the Tenant personnel, other visiting personnel and officers and Company in the coordination and delivery of Galley Services.
- Oversees catering of special events.
- Coordinate activities of workers engaged in keeping business records, collecting and paying, ordering or purchasing supplies, and delivery of foodstuffs to wholesale or retail customers.
- Ensure that food preparation standards are met.
- Oversee catering of special events.

Requires:

- High School diploma or equivalent, Undergraduate degree preferred.
- Ten (10) years experience in hospitality management or previous U.S. Military Food Service activities.
- Must have supervisor experience of multiple dining sites.
- Demonstrated and recent experience in Navy or Marine Galley/Food Service operations is desired.
- In depth operational experience with automated food management and ordering systems such as STORES, AFMIS and other Food Service Management software.
- Previous assignments and work history supporting Navy or Army BOS Galley/Food Service operations in austere or remote environments.
- Excellent customer relations, communication, leadership, and interpersonal skills.
- Serve Safe Certification (40 hour course certificate).
- Must have a current or ability to obtain DoD/DoS Secret Clearance

If you are interested, please send your application directly to Mr. Bob Cadow (rcadow@ske.eu).