



Position Information							
Position Title:	osition Title: Food Truck Kitchen & Truck Manager						
Department:	Catholic Charities						
Reports To (Title):	Reports To (Title): Food Truck General Manager						
Work Schedule:		M − F	Hours: _	to	O 0	ther: To Be Deter	mined
Type of Employee (Hours worked pe		Regular (≥30		Regular Part (20-29)	Time	Part Time (≤20)	Temporary (varies)
Percentage of Trav	vel Required	00	%	O 10%		25%	50%+
Exemption status	(HR use only)	□ Exe	mpt	□ Non-exen	npt		

Position Summary

Summarize the overall function or purpose of this position. This should be a concise description of the job.

The Kitchen & Truck Manager for the Savor Food Truck, will serve as a leadership figure on a single truck level, bringing the Catholic Charities of the Diocese of Raleigh's mission to life. They shall instill Catholic Charities' core values throughout their duties. The Kitchen & Truck Manager will be responsible for food ordering, preparation, and on truck execution. They will assist with ensuring success of the truck and staff, while operating out of a commissary kitchen to provide on-site catering for community, corporate, and special events. They will participate in and oversee all food production, on-truck activities, and event execution.

Duties and Responsibilities

Indicate as clearly as possible the significant duties and responsibilities that are **essential** requirements of the job. List the duties in order of importance and the approximate percentage of time for each duty. Focus on major responsibilities rather than detailed work routines.

- Food & supply purchasing
- Food production and preparations
- Implement food safety initiatives
- Create new food options as necessary
- Participate in food costing, inventories, and menu development
- Devise and implement remedial actions for seen and unforeseen issues and apply crisis management when necessary
- Drive, cook, and operate on the truck and commissary kitchen

65.00

Duties and Responsibilities continued from page 1

 Coordination and execution of plans set by the General Manager Assume responsibility for all food ordering, preparation, and execution of the individual truck and commissary Lead subordinates within the individual location Build relationships with staff, volunteers, and community partners Build and manage an effective team of employees as necessary to run the food truck and commissary Forge and maintain relationships with vendor partners, and procurement groups 	
r orge and maintain relationships with vertaer partners, and procarement groups	30.00
 Pair nutrition education and cooking demonstrations to provide in-person and virtual learning opportunities that promote healthy lifestyles Attend agency, staff and community meetings as determined by supervisor Perform other duties associated with the general responsibilities of this position and/or as assigned by supervisor 	
	5.00

Position Qualifications

Formal Education (minimal lev	el REQUIRED for this	position)	
No minimum education level			
High School diploma or GED			
Associates or other 2-year degree in	ncluding technical/trade scl	hool	
Bachelors degree			
 Masters or Professional degree (M. 	B.A., J.D., etc.)		
Doctorate	, , ,		
Degree in specific subject area:	Degree Type:		
Work Experience (minimum experience) Less than 1 year 1 - 3 years 4 - 6 years 7 - 9 years 10 + years Years of specific work experience: Field			experience:
Qualifications			
- Culinary background required - Proven experience in a role in a food truck or hosp - Strong understanding of daily food truck needs and - Ability to coordinate and manage large groups of p	the ability to drive a large vehicle		
Special Requirements: - Knowledge of and commitment to Catholic social to Charities of the Diocese of Raleigh - Valid NC Driver's License and a clean driving recolor Authorized to work in the U.S.		ion of Catholic	

*Job responsibilities will involve travel and some work beyond the regularly scheduled workdays, i.e., weekends and evenings as scheduled, and as needed.

Skills: Proven computer skills including MS Office and other appropriate applications

Position Characteristics

Physical Requirements/ Work Environment (This section must be completed *entirely*, regardless of position)

		Amount of time spent			
	None	<1/3 of time	1/3- 2/3 of time	>2/3 of time	
Lifting greater than 50 lbs.	0	0	0	•	
Sitting for extended periods	0	•	0	0	
Standing for extended periods	0	0	0	•	
Primarily office work	0	•	0	0	
Primarily outdoor work	0	0	0	•	
Primarily indoor work	0	•	0	0	
Prolonged exposure to heat/cold	0	0	•		
Prolonged exposure to loud noise	0	0	•		
Level of Supervision Received (check the Direct Supervision: Supervisor gives specific instraccuracy and completeness.					
General Supervision: Supervisor provides continu	-	•	ting what generally		
is to be done, limitations, quality and quantity exp		•		$\overline{}$	
Intermittent Supervision : Supervisor makes assig Assists employee with unusual situations. Employ accordance with instructions and policies.		•		0	
Administrative Supervision : Supervisor sets overa deadlines, projects, and work to be done.	all objectives and re	esources available. C	ollaborate on	•	
Long-Range Administrative Direction: Employee	generally proceeds	independently in acc	cordance with		
general plans, policies, and purposes of the depar authoritative.		·		\bigcirc	

The above statements are intended to describe the general nature and level of work being performed by the individual assigned to this job. They are not intended to be an exhaustive list of all the responsibilities, duties, and skills required for the position. All employees may have other duties assigned at any time.

