

## Food Services Manager



**Organization:** Southwest Region Conference of Seventh-day Adventists (Model System)

**Work Locations:** One vacancy is available at each location:

- Southwest Christian Academy (Dallas, TX)
- Excel Adventist Academy (Missouri City, TX)

**People Leader:** Director of Special Projects

**Hours:** 30 hours per week, Monday–Friday, between 6:30am to 1:30pm (includes lunch break)

**Employment Classification:** Full-time, Exempt 12-month employee

**Compensation:** Starting at \$49,000

**Benefits Eligibility:** Health Care and Retirement

### About the Model System

The Model System is a bold, faith-forward initiative reimagining Seventh-day Adventist education through joyful, innovative schools. Launched through a partnership between the Southwest Region Conference and the Bainum Family Foundation, the Model System supports a network of small, mighty schools where students encounter Jesus, feel known and valued, and are equipped to thrive.

### What it Means to be a Food Services Manager

You lead the nutrition services team and operations in creating a joyful, safe, and efficient meal experience for every student. You set the tone for excellence by modeling care, consistency, and teamwork. Each day, you'll:

- Oversee daily kitchen operations and ensure meals are prepared safely and consistently
- Embrace feedback and continuous improvement

- Conduct backend operations to ensure a clean, comprehensive, organized, and compliant nutrition services
- Ensure smooth, friendly, and efficient service lines
- Model reliability, teamwork, and a positive, caring attitude

#### **What You Gain**

- Supportive, faith-centered team environment and leadership
- Opportunity to lead hands-on training in school nutrition, compliance, and safety
- Meaningful daily interaction with students
- Work that directly supports student well-being and school mission

#### **Qualifications & Qualities You Bring**

- Valid Food Protection Manager Certification (i.e., ServSafe)
- Eager to engage in 10–12 hours of Annual Continuing Education
- Experience effectively leading a food service operation
- Knowledge of compliant, large-quantity meal preparation and menu planning
- Warm, welcoming presence that helps students feel cared for
- Reliability, punctuality, and a strong work ethic
- Alignment with the mission and values of the Seventh-day Adventist Church
- Dedication to diversity, equity, belonging, and inclusion

#### **Work Environment & Physical Demands**

You'll be working primarily in a kitchen environment. Expect long periods of standing, walking, and hands-on food preparation. You'll regularly lift, carry, push, or pull items up to 25 lbs., and occasionally up to 50 lbs. You may need to bend, reach, stoop, or climb as part of daily kitchen operations. This role requires clear vision, safe mobility in a fast-paced environment, and the ability to work efficiently around heat, cold storage, and standard kitchen equipment.

Interested applicants may reach out to Dr. Lawanna McCoy at [LMcCoy@swrgc.org](mailto:LMcCoy@swrgc.org)