

INSPIRATION MINISTRIES

JOB ADVERTISEMENT – Food Service Supervisor

DATE: April 12, 2025

About the Organization

Inspiration Ministries (IM) is a faith-based assisted living community for adults with disabilities located near beautiful Lake Geneva, Wisconsin. IM stands out from other residences because of our warm, loving, family environment and Christ-centered vision and unique mix of supportive programs and services. Residents are treated with dignity and respect by a staff that is passionate about seeing each person grow in his or her highest level of independence. To learn more about the organization, go to www.inspirationministries.org.

Food Service Supervisor – Full-Time (1 FTE / 40 hours per week)

Looking for something different...something with meaning and purpose? Join the dynamic team at Inspiration Ministries. The Food Service Supervisor assists the Director of Food Service with the overall management and coordination of food and dining services for Inspiration Ministries. This position may assist with developing menus and orders supplies and ingredients. The Food Service Supervisor monitors food safety and sanitation standards, prepares and serves nutritious meals, and creates a safe and positive work environment. The Food Service Supervisor trains and supervises food service staff and ensures the highest possible resident satisfaction. The successful candidate must have excellent organization and communication skills as well as the ability to handle multiple tasks with accuracy and efficiency.

To learn more about the impact that IM is having in the lives of people with disabilities, watch Maddy's story here: <https://vimeo.com/user124704206/review/938398361/fbf29709e3>.

Intrigued about this opportunity? **Apply today!**

Why Work for Us?

- Excellent, competitive pay – Up to \$22.00 / hour
- Great benefits package.
- Enjoy coming to work every day knowing you've made a difference in the lives of people with disabilities.
- Be part of a mission, not just a job!

Benefits & Conditions:

- 60-day waiting period for enrollment
- Health plan reimbursement for marketplace coverage
- Dental and Vision Insurance
- Free Basic Life Insurance, Short Term Disability, Accidental Death and Dismemberment Insurance
- 401(k) Retirement Plan

Major Responsibilities:

- Monitors and maintains high standards for food storage areas, food safety, food handling, kitchen and dining room and ensures that kitchen staff adheres to all health, safety, and food service regulations, per DHS 83. Ensures conformance with all ServSafe standards. Assists with monitoring for regulatory compliance and participates in surveys/ inspections from WI DHS, County Health Inspector or other regulatory bodies.
- Maintains high cleanliness/sanitation standards, maintains an orderly and efficient kitchen and dining room, and supervises and participates in the cleaning and sanitizing of both daily.
- Assists to provide new employees and annual continuing education training for food services staff in the areas of food preparation, safety, sanitation and food preparation techniques.
- Ensure kitchen workers are trained and maintain high customer service standards.

- Supervises that workers are trained in food preparation and that all food and beverage items are prepared according to recipes and specifications. Supervise that food is served following special dietary requirements of residents.
- Assists in developing menus, order supplies, ingredients, and food, and operate within the budget.
- Serves as a lead cook/ chef.
- Trains and supervise kitchen staff in the safe and proper use of kitchen equipment.
- Monitors inventory levels and ensures the kitchen is always properly stocked.
- Assists with catering and special events.

Experience, Education

Years of Experience	3+ years of experience in food service role, 1+ years of supervisory experience.
Education/Experience	High School Diploma or GED Required, Degree or Certification in Food Service Management or related field preferred, Culinary or Food Service Training or commensurate work experience required.