

ARIZONA RAFT ADVENTURES

FOOD MANAGER JOB DESCRIPTION

OVERVIEW:

- Arizona Raft Adventures (AzRA) hired you because we are confident in your ability to use your good judgment at all times. Your conduct on the job should be governed by that good judgment, consideration for others, concern for general safety, reducing our impacts on the environment, and advancing the Company Goals and National Park Service mission.
- Your Job at AzRA is to work as a leader in the food department and to work as a team with the other managers to oversee the smooth operations of river trips.

GENERAL RESPONSIBILITIES:

- Safety always comes first. Protect yourself, co-workers, and Guests. Be deliberate; ask for help.
- Be familiar with the AzRA Risk Management Plan and Food Risk Management Plan.
- Help advance the NPS mission: protect resources and provide for our Guests' enjoyment thereof.
- Know the Company Goals and facilitate their achievement. When in doubt, return to the goals.
- Obey the law. Help maintain a drug-free workplace; treat everyone equally and with respect.
- Help minimize our environmental footprint: turn off lights, buy green, save water, recycle, and combine errands when possible.
- Communicate with the management team and the warehouse/office about important issues, work scheduling expectations and logistical concerns.

MENU PLANNING:

- Revise AzRA menus annually to reflect taste trends of our Guests and evolving food sources.
- Revise menus during season to correct errors in quantities and experiment with new food opportunities.
- Make adjustments as needed to meet the needs of our Guest's dietary requirements.

FINANCIAL RESPONSIBILITIES:

- Establish and implement cost controls as needed to provide services within budgeted amounts.
- Purchase food items from suppliers that have the lowest cost for the level of quality required.
- Monitor inventory of food items periodically throughout the season to assure strategies are working.

SUPERVISORY RESPONSIBILITIES:

- Hire, train, and supervise personnel in the food department.
- Assure that all food service personnel have appropriate food handlers permits.
- Assure that all food service personnel follow appropriate sanitation guidelines.
- Assure that all food service personnel understand and follow AzRA policy.

REGULATORY AGENCIES:

- Maintain compliance with all applicable regulations from local health agencies and the National Park Service.
- Maintain working relationships with regulatory agencies as applies to the food service department.

REQUIRED CERTIFICATION:

- Coconino County food managers permit.
- Valid Arizona drivers' license.

LOSS CONTROL:

It is the policy of AzRA to provide a safe, healthy, and drug free environment for all employees and Guests. In the office and in the field, you are expected to know and support National Park Service regulations, AzRA policy, and the Occupational Safety and Health Act of 1970. Use of illegal drugs is against the law and being under the influence of drugs or alcohol while performing your job is cause for dismissal.

FOR FURTHER REFERENCE:

The Grand Canyon National Park Commercial Operating Requirements, the AzRA Personnel Policies, the National Park Service Mission, AzRA Goals, the AzRA Loss Control Program, and the AzRA Environmental Plan, can all be found in the Employee Handbook.