

Job Description: Nutrition Director (Food Service Director)

Sangre de Cristo School District Re-22J — Mosca, Colorado

Position Type: Full-time (2026-2027 School Year)

Job Summary

The Nutrition Director oversees all aspects of the Sangre de Cristo School District's Child Nutrition Program. This position is responsible for planning, organizing, and directing the daily operations of the food service department, ensuring the production of nutritious, appealing, and cost-effective meals for students and staff. The Director ensures compliance with all federal, state (Colorado Healthy School Meals for All), and local regulations, with a strong focus on scratch cooking, menu diversity, and utilization of local, fresh ingredients.

Key Responsibilities

- **Menu Planning & Nutrition:** Develop creative, scratch-cooked menus that meet USDA and Colorado Department of Education standards. Assess student preferences to maximize participation.
- **Operational Management:** Direct daily food preparation, storage, and transportation of meals. Maintain high standards of food quality, cleanliness, and safety (HACCP).
- **Local Sourcing & Procurement:** Actively seek local, Colorado-grown products (specifically potatoes). Manage procurement of food and supplies, including USDA commodities.
- **Financial Management:** Manage the department budget, ensuring the program is fiscally sound, operating within cost-per-meal parameters, and maximizing reimbursement revenue.
- **Personnel Management:** Supervise, train, and evaluate kitchen staff and assistants. Conduct regular team meetings and foster a positive working environment.
- **Compliance & Reporting:** Ensure accurate record-keeping for the National School Lunch and Breakfast Programs. Monitor free and reduced-price meal application data.
- **Community Engagement and Wellness:** Working with parents, staff, and students to promote healthy eating habits. Working with community with evening dinners/fundraisers on occasion.

- **Other Duties:** Including inventory, time sheets, etc.

Qualifications

- **Education:** Associate's degree (or equivalent experience) in Food Service Management, Nutrition, Culinary Arts, or a related field preferred.
- **Experience:** Minimum of 3 years of experience in school food service management or institutional food service, with demonstrated supervisory experience.
- **Certifications:** Must possess or be able to obtain ServSafe Certification.
- **Technical Skills:** Experience with school Point-of-Sale (POS) systems, menu planning software, and Microsoft Office/Excel.
- **Requirements:** Must pass a criminal background check and FBI fingerprint check.

Physical Requirements

- Ability to stand for extended periods, bend, stoop, and lift/move up to 40-50 pounds.
- Ability to work in a kitchen environment with exposure to heat, cold, and cleaning chemicals.

Application Process

Interested candidates should contact Dave Crews at 719-420-1422 or visit the district website to view the full posting in the classified section.