



Magnificat Houses Inc. — Loaves and Fishes Manager

Who We are:

Magnificat Houses is a welcoming community where those needing housing, food and mental health programs can grow in stability, productivity and independence.

Since 1968, Magnificat Houses has proved to be an alternative to the streets by sheltering, clothing, feeding and providing mental health support and spiritual guidance to men and women – of all mental abilities, social backgrounds, religions and cultures – as they rebuild their lives in community.

We are a faith-based, non-profit, charitable, 501(c)(3). Our organization was established with its roots in the history of the catholic worker movement and the works of mercy.

We privately operate a number of group residential homes for those with low incomes and little support networks, a number of emergency shelters for the homeless and those in need, a Clubhouse style day program for the mentally ill among our community, and a large downtown soup kitchen. We function not as an agency, but as a ministry motivated by the belief that all are created with dignity and worth.

POSITION TITLE: Loaves and Fishes Manager

SUMMARY / PURPOSE:

Loaves and fishes is a large soup kitchen in downtown Houston where 200 to 300 of Houston's chronically hungry gather six days a week for nutritious, hot, home-cooked meals prepared and served by our staff and volunteers.

The Loaves and Fishes Manager is directly responsible for all on site kitchen and food services functions at Loaves and Fishes soup kitchen and assists in training our guests who help with food preparations in our housing program as well as at our clubhouse.

This includes menu planning, food preparation, inventory rotation and maintenance of all food service equipment and tools. He/she is responsible for meeting outlined and established levels of quality standards of food preparation, plate presentation, portion, cost control measures and sanitation and cleanliness.

RESPONSIBILITIES:

- Controls food and supply cost and usage by following proper requisition of products from storage areas, product storage procedures, standard recipes and waste control procedures.
- Oversees and executes meal planning, cooking, preparation, plate presentation, and portion /cost control practices.
- Oversees the training of kitchen personnel and volunteers in safe operation of all kitchen operations including food preparation, use of equipment and utensils, and sanitation procedures.
- Responsible for training kitchen personnel in cleanliness and sanitation practices.

- Responsible for maintaining and executing appropriate cleaning schedules
- Check, logs, and maintains proper food holding and refrigeration temperature control points.
- Provides direction to kitchen workers and volunteers to ensure the kitchen runs effectively
- Maintains an inventory list of food, drinks, and supplies located on site.
- Maintains and submits a log of all food and supply waste.
- Forges relationships with the community to facilitate volunteer opportunities and events to widen our feeding operations
- Works with our guests in housing to provide kitchen and food preparation training opportunities to those residing in our residential housing and shelters.
- Helps plan and execute our future feeding operations with a focus on expanding our current opportunities and daily offerings.

EDUCATION, QUALIFICATIONS TRAINING & EXPERIENCE:

He/she should have 5+ years of hospitality-related experience, as well as, 3+ years of Chef / kitchen manager or leadership experience. He/she must also have a current food manager's certification and be familiar with commercial and home food preparation practices.

- Customer service orientated and foster a positive environment and promote teamwork.
- Ability to work in a flexible and dynamic environment
- self-motivated
- Ability to deal with a fast paced work environment
- Good verbal communication skills.
- Enjoys working with groups volunteers on a daily basis
- Must have a passion for helping those less fortunate in our community

Suitable candidates should submit a cover letter, resume, and salary requirement* via email to: info@MHIIHouston.org with Loves and Fishes on the subject line.

* Applicants who do not include salary requirement may not be considered.