Director Supervisor/Manager of staff relief

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My preceptor is a director of the dining service of the Ladue school district, so she is responsible for the dining and kitchen of eight schools. The Compass group directs the Ladue school district food service. Amy thinks they are systematic and need to fallow the company’s rules and restrictions. My preceptor worked as directing the summer lunch program as a summer job, and that is where I did mu rotation. I did supervisor staff relief by taking the load of work form them. I went an hour earlier than my usual time. I prepared the food which was cherry dessert with granola topping and scoped them in a little cup, which she usually does that. I paged the chicken nuggets. I put the lunch bags, and I also did the breakfast bag that she doses usually. The lunch bags had milk, carrot, cheery dessert, and chicken nuggets. The breakfast bag had milk, boiled egg, apple, and basket. I send half of the meals on the bus in the coolers. Then I did the set up outside the school, which is setting up the table for the meals curve pick up. I served meals and produce boxes. My supervisor did some paper works and attended two meetings.

The next day I also went early to prepare food that is going to be in the lunch. I prepared turkey sandwiches and bagged vegetables, which included broccoli and cherry tomato. I bagged ninety lunch boxes, which contained milk, broccoli, and cherry tomato, turkey sandwich, and orange. I made a minty breakfast that she usually made. I also and did the dishes and restored some stuff in the storage. During this time, my supervisor went to pick up produce from other places. We had a problem that day in one of the milk refrigerators I informed them of the problem. Then I moved the milk to another fridge after I checked the temperature of the food items. I helped clean the water from the bottom of the refrigerator and kept monitoring the temperature. I served the meals outside the school, the other staff that is responsible for the food pantries did not come that day, so I covered for her work too. I also created a hand out to inform the parents that the days in July will change. The hand-out included that beginning of July; we will not serve breakfast and lunch on Friday. Instead, we will send on Thursday (meals for Thursday and Friday)

On the third day, I did prepare the chicken patties and bagged them. And make the 90 breakfast and lunches sed some of them on the bus. I got ready to set up outside. During these three days, I also needed to check the menu for the next day and be sure that we have enough of the food item for the next day. If we did not have enough food items, we would need to get some food form the other school freezer or fridge. Another choice would be changing the menu if we did not have enough; we changed the menu many times for many reasons. I counted the carrots bags to be sure we got enough. By looking at the menu, I found out that there some food item needs to be thawed for the next day menu. I suggest changing the menu item many times during my rotation; I also try to find a solution when there is a shortage of some food items. I participated in quality and safety by monitory the thermometer of the refrigerator and freezer all the time. One the manging job I tried to do is the critic control points for the food items need to stay cold. I used cooler all the time to keep the milk and meat cold; we also used it one the frozen dessert items. Due to COVID -19 situation, and it is summertime, so the staff is not a full staff. My supervisor is doing must of the work, so I did most of her work these days as staff relief days.