**SERIES PURPOSE:**
The purpose of the food systems occupation is to supervise, consult on & administer food services operations.

At the advanced level, incumbents provide consultative services & advice.

<table>
<thead>
<tr>
<th>JOB TITLE</th>
<th>JOB CODE</th>
<th>PAY GRADE</th>
<th>EFFECTIVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Consultant</td>
<td>42441</td>
<td>30</td>
<td>03/26/1990</td>
</tr>
</tbody>
</table>

**CLASS CONCEPT**
The advanced level class works under general direction & requires thorough knowledge of food services methods in order to provide consultative services & advice.
JOB TITLE: Food Consultant  
JOB CODE: 42441  
B. U.: 05  
EFFECTIVE: 03/26/1990  
PAY GRADE: 30

JOB DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)
Provides consultative services & advice concerning facilities’ food service delivery systems to include material handling & equipment, implementation of & maintaining established policies & procedures & development of renovation & construction projects related to dietary capital improvements, makes recommendations on financial accounting, budgeting & internal controls at unit level & concerning other aspects of food service preparation &/or delivery systems.

Notifies institutions of central warehouse deliveries & serves as contact person for all delivery problems; inspects food service operations to ensure compliance with federal & state guidelines & sanitation standards; investigates consumer complaints.

Monitors delivery of food service to new customers; provides ancillary advice & technical assistance related to food delivery systems.

MAJOR WORKER CHARACTERISTICS:
Knowledge of public relations; speech &/or oral communications; food service preparation; food service management; food service sanitation & safety; food service equipment; state &/or federal laws, regulations & standards regulating food service delivery*.

Ability to define problems, collect data, establish facts & draw valid conclusions; handle routine & sensitive contacts with providers &/or recipients of food service; prepare &/or deliver training materials & talks to persons regarding food service management or delivery; prepare meaningful, concise & accurate reports; gather, collate & classify information about data, people or things.

(*)Developed after employment.

MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:
Completion of 2 yr. program in food service preparation; 12 mos. trg. or 12 mos. exp. in food service management; 3 courses or 9 mos. exp. in public relations; 3 courses or 9 mos. exp. in speech &/or oral communications.

-Or equivalent of Minimum Class Qualifications for Employment.

TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:
Not applicable.

UNUSUAL WORKING CONDITIONS:
Not applicable.