

Catering and Cultural Foods Chef (HRM Food Service
Laboratory Technician I)
Quinsigamond Community College

Direct Link: <https://www.AcademicKeys.com/r?job=260505>

Downloaded On: Aug. 5, 2025 1:47pm

Posted Aug. 1, 2025, set to expire Aug. 17, 2025

Job Title	Catering and Cultural Foods Chef (HRM Food Service Laboratory Technician I)
Department	Business, Engineering & Technology
Institution	Quinsigamond Community College Worcester, Massachusetts
Date Posted	Aug. 1, 2025
Application Deadline	08/17/2025
Position Start Date	Available immediately
Job Categories	Lecturer/Instructor
Academic Field(s)	Culinary Arts/Food Management
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Job Description

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Catering and Cultural Foods Chef (HRM Food Service Laboratory Technician I)

Category: Other

Department: Business, Engineering & Technology

Locations: Worcester, MA

Posted:

Closes: 8/17/2025

Type:

Position ID: 190875

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General Statement

HRM Foodservice Lab Technician is responsible for the operations associated with QCC's primary HRM foodservice laboratory (currently Elder Services Nutritional Meal, Catering Operations, & workforce labs) and/or any of QCC's auxiliary HRM learning laboratories (in multiple locations within the service area) that serve the educational objectives of the Hospitality & Recreation Management degree and certificate programs as well as workforce development programming.

The primary work location for this position is the Worcester Senior Center, with some travel required to auxiliary locations to support educational programming as needed.

Supervision Received

Reports to the Dean of the School of Business, Engineering and Technology (with a dotted line to the HRM Program Coordinator and cost center head) on matters relating to business operations and on matters relating to the academic operation of the site.

Supervision Exercised

Supervises part time staff and work study students.

Duties and Responsibilities

- Responsible for the production, quality assurance, and control of all Cultural meals & catering, menu items.
- Recommends to the Foodservice Lab Site-Supervisor (FLSS) a selection of recipes.
- Based upon customer needs.
- Utilization of food products on hand.
- Assists with the supervision of students to ensure adherence to quality controls and correct methodologies are followed.
- Responsible for the catering contracts, invoicing and billing for catered events, cultural meals, & workforce, cultural meals paperwork.
- Be proficiently trained in all aspects of the HRM Operations (i.e. Diner, Catering, Cultural meals & workforce training)
- In the absence of the HRM Food Service Laboratory Technician for Bobby M's Diner, assumes responsibility for all operations.
- In conjunction with the FLSS, responsible for the daily operation of the cultural meals & catering operations enabling the FLSS to work directly with students, including:

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- Maintaining a clean and safe work area adhering to food safety and health standards.
- Providing /direct customer service during peak periods and/or during periods of low student participation (i.e., semester breaks and summer months).
- Assisting students with menu planning and maintaining a high level of quality operation. Shall include input into capturing and capitalizing on foodservice trends with FLSS
- Prioritizing and delegating tasks in prep and service of meals to insure efficiency and quality of menu items.
- Creating orders to maintaining par-stocks of product for all menu items.
- Ensuring food ingredients are stored in their designated area and rotated in the proper manner.
- Providing input into catering menus and developing new menu items to utilize current inventory and meet educational outcomes.
- Work directly with students and clients to complete cultural menu's, catering contracts, invoicing that meet culinary, dietary & customer objectives.
- Working directly with Elder Services Worcester Area (ESWA) and Worcester Senior Center (WSC) for Cultural meals counts, registration, paperwork and billing.
- Handling and training students/staff to clean equipment carefully and safely to prevent damage or injury.
- Maintaining inventory of service ware items that rotate in and out of storage.
- Actively support the teaching and learning process; practicing honesty and integrity in and out of the classroom; strive to create and support a student- centered environment while fostering academic innovation and excellence.
- Work actively with other areas of the college to ensure a spirit of college wide collaboration, collegiality, civility, and teamwork. Respect the function of dissent in an academic institution while advancing a collegial atmosphere of campus collaboration.
- Embrace the ideals of diversity and inclusiveness and support the equal rights of all people by advancing the understanding and appreciation of differences including age, race, gender, ability, religious convictions, socio-economic status, ethnic heritage, or sexual orientation.
- Provide flexible, responsive, and high-quality service to all, be they students, community, or staff, and continuously assessing processes and procedures and revising accordingly.
- Perform other duties as assigned.

Job Requirements:

Minimum Qualifications

- At least one year of full-time or equivalent part-time technical or professional experience in a food service setting.
- Knowledge of general food preparation, techniques, and methods.

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- Knowledge of sanitary food preparation methods, techniques and procedures followed in a teaching laboratory.
- Knowledge of the properties and characteristics of various foods and materials used in a food service establishment.
- Ability to follow oral and written instructions and maintain accurate records.
- Ability to work in a team setting and maintain harmonious working relationships with others.
- Be punctual, dependable, and flexible.
- Positive attitude and a willingness to learn.
- Must have valid driver's license as some travel between/among QCC locations is anticipated.
- Must have and maintain current ServSafe Food Protection Manager Certified, Massachusetts Allergen Awareness Trained, CPR or Choke Save Certified within 6 months of hiring.
- ***Technical Standards*** <https://www.onetonline.org/find/career?c=9&g=Go>

Preferred Qualifications

- Minimum of 2 years combined diner/cooking experience, supervisory/ management experience, OR industry related culinary/ hospitality post- secondary education.
- Understand the tenets of experiential education in support of academic accomplishment.
- Maintain rapport with multiple constituents (i.e., suppliers, senior center staff and salespeople)
- Ability to work under pressure and take initiative in a fast-paced environment.
- Must have a neat appearance and be well groomed.

Additional Information:

Quinsigamond Community College is an affirmative action/equal opportunity employer and does not discriminate on the basis of race, color, national origin, ethnicity, gender, disability, religion, age, veteran status, genetic information, gender identity or sexual orientation in its programs and activities as required by Title IX of the Educational Amendments of 1972, the Americans with Disabilities Act of 1990, Section 504 of the Rehabilitation Act of 1973, Title VII of the Civil Rights Act of 1964, and other applicable statutes and college policies. The College prohibits sexual harassment, including sexual violence. Inquiries or complaints concerning discrimination, harassment, retaliation, or sexual violence shall be referred to the College's Affirmative Action and/or Title IX Coordinator, the Massachusetts Commission against Discrimination, the Equal Employment Opportunities Commission or the United States Department of Education's Office for Civil Rights.

Quinsigamond Community College will provide reasonable accommodations to qualified individuals

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with disabilities and encourages both prospective and current employees to discuss potential accommodations with the employer.

Diversity, inclusion, and equity are core values at Quinsigamond Community College. We are passionate about building and sustaining an inclusive, respectful, and equitable environment for all students, staff, and faculty. Every member on our college campus enriches our diversity. We support inclusion and are dedicated to ensuring equity in access to opportunities.

Quinsigamond Community College is an equal opportunity/affirmative action employer. Members of underrepresented groups, minorities, women, veterans, persons with disabilities, and all persons committed to diversity and inclusive excellence are strongly encouraged to apply.

Successful applicants will be required to complete a Criminal Offender Record Information (CORI/SORI) request.

To apply, visit <http://qcc.interviewexchange.com/jobofferdetails.jsp?JOBID=190875>

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Contact Information

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

Contact

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