



State of Alaska DEPARTMENT OF CORRECTIONS

WE ARE HIRING

FOOD SERVICE SUPERVISOR in Bethel



WHAT YOU WILL BE DOING:

This position is responsible for the food service operations at YKCC. Its focus is the administrative functions, planning, developing standards, policies and procedures, procurement of food, equipment and supplies, inventory control, preparation of a cyclic menu system, development and implementation of standardized recipes for quality control, record keeping and preparation of monthly, quarterly and annual reports, scheduling and timekeeping of staff and inmates, training and development.

MINIMUM QUALIFICATIONS:

A certificate from an accredited college, technical or vocational school for completion of a course of study in professional cooking, food service/dietary management, food technology, culinary arts, food science/nutrition, dietetics, chef's training or a closely related area. **AND** One year of lead level experience in food preparation in a custodial/residential institution. This experience is met by service as a Food Service, Lead with the State of Alaska or the equivalent elsewhere.

Substitution: One year of food service experience which includes nutrition and menu planning, staff scheduling, food safety and handling, and purchasing and inventory management in a custodial/residential institution will substitute for the certification. There is no substitute for the one year of lead level experience.

APPLY ONLINE: governmentjobs.com/careers/alaska/jobs/5410314/food-service-supervisor-pcn-20-4327

Job closes at 5 p.m. Tuesday, Aug. 4, 2026

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