



The mission of Specialized Treatment Facility is to promote and strengthen the mental health and the education of up to 48 adolescent males and females who are experiencing behavioral difficulties in their homes, schools, and communities.

BENEFITS

The following benefits are offered by the State of Mississippi to employees of STF:

- ❖ 18 days of personal leave per year (starting)
- ❖ 12 days of medical leave per year (starting)
- ❖ Paid select holidays
- ❖ Health (BCBSMS), dental and life insurance
- ❖ Retirement plan (PERS)
- ❖ Elective Credit Union membership and direct deposit

INTERNSHIPS

STF may offer internships in the following fields: Nursing, Social Services, and Psychology. For more information, please contact the Training Director at (228) 328-6000.

EQUAL OPPORTUNITY EMPLOYER

DIETARY/HOUSEKEEPING

Food Service Worker II Job Code: 9304 Annual Salary: \$22,039.90-30,084.46

Work Schedule: Monday – Friday (rotating weekends) Hours will be discussed

Apply: download and complete both the [MS State Application](#) and [Reference Packet](#) OR apply through www.mspb.ms.gov

Position Description: Plans and coordinates basic meals in accordance with dietetic principles according to the menu and recipes. Conducts and maintains inventories, completes requisitions for food and supply items, and maintains financial records and budget information for food service costs. Monitors safety and sanitation standards in kitchens, dining rooms, and food preparation and storage areas. Trains Resident Living staff on serving guidelines and portions, as well as answers any questions concerning food allergies, and other dietary concerns. The Food Service Team Lead, cooks, and serves food to residents and staff in accordance with established preparation and sanitary guidelines complying with MS Department of Health guidelines. Dietary staff prepare three well balanced meals and snacks and deliver food and supplies to the Pods on a daily basis. Staff follow cleaning and sanitation standards, clean all food service equipment and spaces using proper chemicals and techniques. All food items are effectively stored as directed by Health Department Regulation and Food Safety Instructions. During receiving of supply staff checks for damages and shortages. Dietary staff check temperatures of all storages, including the walk-in-cooler and freezer. Supplies are stored in a manner that they would be easy moved and will not become a safety hazard to personnel. Food items are checked in all refrigerators and freezers for proper temperatures and wholesomeness. Dietary staff instruct Resident Living Staff on the numerous food service principles that would help him better service the residents. They identify what items are required to be utilized to support residents in the Pods and restock items if required. Dietary staff plan or participate in planning menus, preparing, apportioning foods, and utilizing surpluses and leftovers. Dietary staff supervise support staff on the proper cleaning of the kitchen and equipment. Also provide technical guidance on the proper way store and rotate food items and answer any questions that the dietitian may have related to residents' diets and allergies. Dietary staff are required to complete in-services and training. Maintains a certification in Mandt as required by STF.

EDUCATIONAL/EXPERIENCE REQUIREMENTS

Requires a High School Diploma or high school equivalency and 1-2 years of work experience. Requires ServSafe Certification.