

Job Title: House Director/Chef	
Overview	This full-time position manages the operations and maintenance of the house and kitchen, prepares food for the women residing in the house, provides onsite support members of Pi Phi and directs employees and vendors to foster a safe and enjoyable environment furthering a positive member experience.
Key Responsibilities	<p>Manage house operations including overseeing the opening of the house at the beginning of the semester, the closing at the end of the semester, and the opening and closing of all official holidays and breaks throughout the school year.</p> <p>Partner with property management company to maintain a maintenance schedule. Direct day to day activities of, property management company, food service provider and supervision of other vendors/contractors such as cleaning staff, as applicable, to provide a positive housing experience for the chapter.</p> <p>Recommend site specific safety measures and procedures and help enforce mechanisms to ensure safety measures are taken to provide a safe and secure living environment for chapter members.</p> <p>Prepare food for residents and guests, adhering to food safety guidelines.</p> <p>Plans menus, factoring in chapter member' preferences and nutritional considerations and dietary restrictions, design recipes and determine appropriate ingredients and specific individual serving portions for each recipe.</p> <p>Plan, develop and implement culinary production for special events when needed. Supervise and participate in the preparation and display of menu items for special functions. Make food and equipment arrangements for social events, chapter activities and recruitment, in conjunction with appropriate chapter officers.</p> <p>Prepare the food production line.</p> <p>Provide any receipts of vendor orders placed to supervisor and verify orders received from vendors to ensure correct quantities are received.</p> <p>Supervise onsite FHC employees, if applicable, and ensure efficiency of FHC staff through ongoing training, instruction, counseling and leadership.</p> <p>Maintain the highest standards of kitchen hygiene in accordance with, but not limited to all federal and state health laws, reporting any observed or reported problems to employer for immediate correction.</p> <p>Maintain organized and clean work area/station.</p> <p>Utilize creative processes to control costs to meet budgetary goals for each fiscal year, weekly budget tracker to be sent to supervisor at the end of the week.</p> <p>Request, utilize and be receptive to any feedback from the chapter members to improve menus.</p> <p>Deep clean kitchen thoroughly prior to each vacation/break.</p> <p>Utilize Leftovers when appropriate. Label and date all food according to food practices.</p> <p>Never remove food from the premises for consumption</p> <p>Responsible for the smooth operation of the kitchen and food service. Works in partnership with FHC kitchen staff and/or food service vendors to ensure a positive environment and dining experience for the chapter and guests</p>

	<p>Partner with vendors as necessary, order food and supplies for the house as needed and if applicable, within compliance of FHC and Chapter financial guidelines, hostess events for the chapter, local alumnae, visiting officers and guests following expense approval and expense reporting process and procedures.</p> <p>Responsible for recommending and participating in site specific safety measures and procedures to help enforce mechanisms to ensure safety measures are taken to provide a safe and secure living environment for chapter members which includes cleaning and disinfecting common areas among other things.</p> <p>Provide key onsite response in the case of emergency or other matters of significant concern in and around the chapter house. Communicate effectively with FHC and encourage chapter members to follow proper emergency procedures. Reviews safety protocols with any arranged supervision for approved vacations.</p> <p>Serves as an ambassador of the organization. Fosters relations with the University, peer groups and House Directors, CHCs and FHC through personal visits and participation in community and campus events.</p> <p>Stays informed of campus trends and issues to effectively communicate with the women and serve the organization. In collaboration and with guidance from the Executive Council, is available to attend chapter and community-related events.</p> <p>Serves as a positive role model for the women. Responsible for notifying necessary stakeholders of violation of the Chapter house rules, bylaws, regulations and policies set forth by the University, local, state, federal laws, Association and International Fraternity. The House Director is not expected nor permitted to discipline chapter members.</p> <p>Administer and comply with policies and employee guidelines in accordance with local, state and federal laws including the CDC, Pi Beta Phi policies and procedures and University guidelines.</p> <p>Must be able to perform normal physical functions including lifting up to 25 pounds, bending, stretching, and going up and down several flights of stairs on a daily basis.</p>
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Job Title: House Director	
Key Responsibilities Continued	<p>Must be onsite, overnight, 7 nights per week except when prior arrangements have been made and approved by your supervisor for other adult supervision. House Director receives all University holidays. During the summer break when chapter members are not residing in the facility, there are limited responsibilities and ample free time for personal activities.</p> <p>Must attend all required trainings for role.</p> <p>Other duties as assigned.</p>
Reporting Relationships	<p>Reports directly to FHC Assistant Director of Housing or Housing Manager</p> <p>Supervises other onsite FHC employees and approves employee hours in time recording system (ADP- Time & Attendance).</p> <p>Works in partnership with all onsite vendors</p>
Qualifications	
Education/Knowledge/Experience	<p>Ability to perform basic functions of Microsoft Outlook, Word, and Excel. Strong communication and interpersonal skills. Able to work effectively with residents as well as University, alumnae and FHC.</p>
Skills and Abilities	<p><u>Collaborative Style</u>: builds strong partnerships and alliances with others by identifying mutual goals and fostering open dialogue; approachable.</p> <p><u>Self-Directed and Motivated</u>: plans and executes work for self and others efficiently and effectively, demonstrates personal flexibility and resilience to achieve results.</p> <p><u>Credibility</u>: trusts others and is trusted. Maintains confidentiality</p> <p><u>Problem Solving</u>: solves difficult and complex problems with practical, effective solutions; agile.</p> <p><u>Conflict Management</u>: finds common ground and gets cooperation with minimum noise; reads situations quickly and is good at focused listening</p> <p><u>Servant Leader Role Model</u>: sets the standard for and consistently demonstrates the behaviors of servant leadership; always adheres to Pi Phi values and serves as a steward of the organization's cultures and values</p>