

**Unit Manager - Dewick Dining  
Tufts University**

Direct Link: <https://www.AcademicKeys.com/r?job=258683>

Downloaded On: Dec. 9, 2025 7:25pm

Posted Jun. 25, 2025, set to expire Dec. 31, 2025

<b>Job Title</b>	Unit Manager - Dewick Dining
<b>Department</b>	Tufts Dining
<b>Institution</b>	Tufts University Medford, Massachusetts
<b>Date Posted</b>	Jun. 25, 2025
<b>Application Deadline</b>	Open until filled
<b>Position Start Date</b>	Available immediately
<b>Job Categories</b>	Classified Staff
<b>Academic Field(s)</b>	Dining Services
<b>Job Website</b>	<a href="https://jobs.tufts.edu/jobs/22018?lang=en-us&amp;iis=Job+Board&amp;iisn=AcademicKeys">https://jobs.tufts.edu/jobs/22018?lang=en-us&amp;iis=Job+Board&amp;iisn=AcademicKeys</a>
<b>Apply By Email</b>	
<b>Job Description</b>	

## Overview

Tufts Dining is a self-operated food service provider managing a comprehensive collegiate dining program on the Tufts University Medford/Somerville and SMFA/Fenway campus, delivering high quality, contemporary and innovative food, and hospitality services to meet the various needs of students, staff, faculty, administrators, and visitors in a fiscally responsible manner. Our team provides a progressive resident dining program as well as innovative retail services, and a distinctive university catering program serving a campus community comprised of 6600 undergraduates, 2100 graduate students, and 2300 staff, faculty and administrators.

**Dining Centers and Catering are open 7 days a week. Working weekends, evenings, and holidays will be expected.**

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### What You'll Do

The Unit Manager for Dewick Resident Dining is responsible for the overall general management of a resident board dining center serving on average over 3000 meals per day, seven days per week.

- The Unit Manager responsibilities include supervision and on-going professional development of the unit's Chef Manager, Assistant Unit Manager, Leads, and hourly staff.
- The Unit Manager is responsible for P&L management and fiscal accountability, staffing labor to revenue, and personnel management, customer satisfaction, menu management, food production, and program development/execution.
- The Unit Manager provides leadership in the areas of customer service, hospitality, food preparation and service, menu development, procurement, inventory of food, supplies and equipment, quality control, food service sanitation, housekeeping, facility and equipment maintenance, food merchandising, special events management, accounts payable, payroll approval, employee performance management, and external relations.
- The Unit Manager independently monitors daily operations of the assigned unit, supervising staff, identifying problems, and providing solutions while consistently seeking consultation and guidance from senior management as appropriate.
- The Unit Manager collaborates effectively with department administrative specialists and works cooperatively with peers and subordinates to achieve departmental objectives.
- The Unit Manager is responsible for compliance with department policies, procedures and standards, state and municipal regulations, and university policies and procedures.
- As a member of the unit operations management team the Unit Manager is responsible for scheduled hands-on shift supervision as a
- Manager on-Duty and works collaboratively with members of the unit management team to deliver the highest quality dining experience every day.

### What We're Looking For

#### Basic Requirements:

Knowledge and experience typically acquired by:

- Associate's degree in business, hospitality or food service management or equivalent experience
- 5-7 years of food service management experience with at least 5 years managing a high-volume retail food service required
- Outstanding interpersonal and organizational skills and strong verbal and written communication skills are important
- Demonstrated knowledge of production planning and fiscal management while maintaining high customer satisfaction in a high-volume resident dining program
- Experience with a demonstrated record of teamwork, inclusion, collaboration and partnering

#### Preferred Qualifications:

- Bachelor's degree in business, hospitality, dietetics, culinary arts, or food service management

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- Outstanding communication skills including interpersonal communication, writing, public speaking, and presenting
- Working knowledge of a residential food service program in a college or university
- Working knowledge of automated food productions systems such as FoodPro or CBORD and sophisticated POS systems such as Sequoia, Blackboard or Micros
- ServSafe Certified

### **Work Schedule Requirements:**

- This is an on-site position
- Dining Centers and Catering are open 7 days a week. Working weekends, evenings, and holidays will be expected
- A 50 hour work week is anticipated. This schedule is typically completed in five days with two days off
- We require flexibility in scheduling which may change based on business needs
- Some travel may be required for training and seminars to advance professional development

### **Pay Range**

Minimum \$71,050.00, Midpoint \$88,850.00, Maximum \$106,700.00

Salary is based on related experience, expertise, and internal equity; generally, new hires can expect pay between the minimum and midpoint of the range.

### **Contact Information**

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

### **Contact**

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