

Exhibit E: Schedule of FSMC Employees

1. For each position hired by the FSMC, SFA must provide minimal qualifications for each FSMC position.

Job Title	Minimum Qualifications

If SFA requires additional pages, attach to this section with the heading “Exhibit E: Schedule of FSMC Employees–Part I continued”.

2. FSMC must provide a proposed methodology to address attrition of each employee from SFA to the FSMC. Transition plan to include:
 - i. Employee’s position
 - ii. Current salaries
 - iii. Benefits
 - iv. Timeframe of transition (specify year of contract)

If FSMC requires additional pages, attach to this section with the heading “Exhibit E: Schedule of FSMC Employees–Part 2 continued”.

Exhibit E: Schedule of FSMC Employees – Part 1 Continued

Job Title	Minimum Qualifications
Coffee Shop Attendant	High School Diploma required Servsafe Certification required
Dietician	Bachelor's Degree from an accredited educational institution Certification as a Registered Dietitian required Servsafe Certification required or can be obtained after hired. Two (2) years of menu planning experience, preferably under the USDA, NSLP
Director of Operations	Bachelor's Degree in Food and Nutrition, Food Service Management, Business, or related field Servsafe Certification required Five years' experience in K-12 food service administration including purchasing, warehousing, and employee supervision over multiple sites
Financial Clerk	High School Diploma or the equivalent: College work in related areas One year of related accounting/clerical experience
Food Service Worker	High school diploma or GED preferred Three years-experience in institutional food service operations Servsafe Certification required
Food Service Warehouse Worker/Delivery Driver	High school diploma or GED preferred Must possess a Valid Texas Driver's License (Class B) 2 years previous experience as a delivery driver 2 years of previous warehouse experience
Executive Chef	Bachelor's Degree required, preferably in Nutrition and/or Food Management and Hospitality Certified Chef required Servsafe Certification required 3 years related experience (culinary food production, recipe development, inventory management and/or employee management, food inventory preferred)
Sous Chef	Applied Associate's degree in the culinary arts or in a related area, such as hospitality or Bachelor's degree or four years related experience and/or training; or equivalent combination of education and experience. Servsafe Certification required
Field Supervisor	High School diploma required with five years management experience in food service

Exhibit E: Schedule of FSMC Employees – Part 1 Continued

	operations. College graduate preferred with an emphasis in Nutrition, and Food Service Management. Certification by the School Nutrition Association and SNS is also preferred. Servsafe Certification
FSMC Director	Bachelor's Degree in Food and Nutrition, Food Service Management, Business, or related field Food Service Mgr Certification within 30 days of employment Servsafe Certification required Five years' experience in K-12 food service administration including purchasing, warehousing, and employee supervision over multiple sites
Marketing PR	Bachelor's Degree from an accredited college or university, or 5 years of experience in multi-unit food service environment in lieu of a degree Servsafe Certification
Cafeteria Manager-High School	High school diploma or GED preferred Servsafe Certification Three years-experience in institutional food service operations
Cafeteria Manager-Middle School	High school diploma or GED preferred Servsafe Certification Two years-experience in institutional food service operations
Cafeteria Manager-Elementary School	High school diploma or GED preferred Servsafe Certification One year-experience in institutional food service operations