Join the Pack

UConn Dining Services is an industry leader with an award-winning team. Come lead with us!
The University of Connecticut was founded as an agricultural school in 1881 thanks to a donation of land from brothers Charles and Augustus Storrs. More than 130 years later, UConn is ranked among the top 25 public universities in the nation, according to U.S. News & World Report. From Horsebarn Hill to Downtown Storrs, our picturesque main campus is home to more than 19,000 undergraduates, as well as graduate students pursuing one of 17 graduate degrees or a doctorate in pharmacy.

Our richly diverse and inclusive campus community is enhanced by more than 650 clubs and organizations, 24 NCAA Division I athletic teams, five cultural centers, five on-campus theaters, three museums, and one of the highest percentages of students living on campus of any public university.

STORRS, CONN.

Located in the heart of the northeast, halfway between New York City and Boston, UConn’s main campus makes for an energizing and inspiring environment.

Storrs is a town-within-a-town. Downtown Storrs, a walkable town center full of shops and restaurants, is just steps away.
The state’s flagship institution of higher education, the University of Connecticut is governed by a board of trustees who are among the premier entrepreneurs, strategists, and educators in their fields. President Thomas Katsouleas oversees a University system that includes 10 schools and colleges at the Storrs campus, separate schools of Law and Social Work in Hartford, four regional campuses and the schools of Medicine and Dental Medicine at UConn Health in Farmington.
DINING SERVICES AT A GLANCE

450 FULL TIME EMPLOYEES
1200 STUDENT EMPLOYEES
185K MEALS SERVED EACH WEEK
1ST COLLEGE CAMPUS TO OPEN GLUTEN-FREE BAKERY

8 Dining Halls
7 Coffee Shops
6 Concept Food Court
4 Grab & Go's
3 Quick Service Eateries
2 Ice Cream Shops
2 Bakeries
Fine-dining Restaurant
Ice Cream Truck
Food Truck
Convenience Store
Student Farm
Catering
Innovation Lab/Test Kitchen
Commissary/Production Kitchen

Dining Services is the largest procurer of Connecticut grown produce.
ABOUT US

MISSION STATEMENT

UConn’s Department of Dining Services’ team strives to provide students and guests with an exceptional, sustainable and diverse experience, one meal at a time.

OUR PROGRAM

An award-winning department, Dining Services plays a vital role on the UConn Storrs campus. We serve more than 185,000 meals per week in our eight board plan dining units, as well as offering excellent food and service throughout our many retail locations on campus.

As one of the largest self-operated food service programs in the country, our services extend beyond just having tasty food for our customers. We strive to be sensitive to the varied needs of students with special dietary requirements such as vegetarian, vegan, gluten-free, nut-free, Kosher and Halal. As an organization being the sole provider of food service on our campus, we have the obligation, responsibility and honor of serving healthy, sustainable and delicious food to our student body.

ACCOLADES

2019 - Top 25 College Dining Power Players (Food Management Magazine)
2019 - Silver: NACUFS Best Local Foods Recipe Contest
2019 - CTNow Best of Hartford - Best Ice Cream Shop - UConn Dairy Bar
2018 - IFMA Silver Plate Award to C. Dennis Pierce
2018 - MenuMasters Healthful Innovations Award
2018 - Gold: NACUFS Best Vegan Recipe Contest
2018 - Delish #3 Top 10 College Dining Programs with the Best Campus Food
2017 - A+ Dean’s List for Peta’s Top Vegan Schools in the United States
2017 - All Eight Dining Units - 3 Star Green Restaurant Certified
2017 - Certified "Bee Campus USA" Affiliate
2017 - Gold: NACUFS Best Local Foods Recipe Contest
Check out just some of the ways that Dining Services is involved on campus, in the community, and with the environment.

- Member of the Menus Of Change Collaborative
- Four Give-A-Meal events a year to give back to local and campus organizations
- Annual Culinary Olympics
- Cooking classes with students in the Innovation Lab
- Farm Fresh Market every Thursday from May-October with Spring Valley Student Farm, Bakery, Food Truck & Ice Cream Truck
- Ice Cream truck at weekly Storrs Farmers Market
- Tracking waste w/LeanPath
- UConn Earth Day Spring Fling
- Collaboration with UConn Food Recovery
- Downtown Storrs Winter Festival - Ice Carving
- Waste oil recycled with Newport Biodiesel
- Celebrate Mansfield - Chef Demos
- Bakery Easter & Thanksgiving Pie sales
- Weekly farm tours in the summer
- Food waste sent to Quantum Biopower which is converted into biogas to power CT communities
- UConn Health & Wellness Fair
- UConn Bound student & parent presentations
- Theme Meals/Pop-Up Dinners
- Recipe demos on WTNH 8 Minute Meals
- Food court reusable container initiative
- CT Farm to Chef week at the Bistro restaurant
- UCann Cook - kids summer cooking camp
- Annual One Ton Sundae
- Feedback sessions with students
Join our team!

REGISTERED DIETITIAN/ NUTRITIONIST

POSITION OVERVIEW

Under the direction of the Assistant Director for Culinary Operations, the Department of Dining Services’ Registered Dietitian/Nutritionist (RDN), will serve as the nutrition expert for the Department. The Dietitian/Nutritionist will provide guidance, advice, education and leadership to elevate Dining Services’ dining program through enhanced nutrition and promote wellness in the campus community through food transparency, wellness education and food service operations. This individual will also provide individual guidance, meeting one on one with students and parents regarding allergens and special dietary needs.

ESSENTIAL DUTIES & RESPONSIBILITIES:

- Establish department nutrition standards as part of the Culinary Operations Team.

- Work collaboratively with the Systems Administrator of Food Pro.

- Participate in development of menus in retail and the board operations. In conjunction with the Assistant Director of Culinary Operations as submitted by management and production staff, approve final menus and retail offerings.

- Provide guidance and menu design recommendations for campus dining activities taking into account allergen, vegetarian and vegan diets, Halal, Kosher, dietary intolerances and healthy options.

- Participate in food sampling to provide input to management on nutritional content.

- Monitor health trends and keep Culinary Operations staff updated.
Promote and establish food transparency in campus dining. Work with Marketing Manager to provide accurate information to customers via the website, digital menu boards, printed menus and product labels.

Evaluate recipes for allergens, gluten and special diets and contribute information to the menu management program.

Establishes with dietetic professionals, in the Department of Student Health and Wellness, a model for counseling students.

Counsel students with food allergies or any other special nutritional needs how to eat safely on campus. Create menu modifications and healthy options in menu planning process. Assist with student athlete menus if service is requested.

Develop food allergy protocols and policies and establishes operating procedures. Assist with the development and conduct training programs related to allergen management, food safety and cultural and religious food customs and other nutritional topics. Conduct audits to monitor compliance.

Investigate allergy incidents; consult with affected individuals. Prepare reports.

Establish long term vision for health and wellness within Dining Services. Create and maintain a culture and environment that supports health and wellness.

Provide educational training to student groups and staff.

Supervise dietetic interns and undergraduate nutrition assistants in the Department of Dining Services.

Work collaboratively with other dietetic professionals on campus specifically within the Department of Student Health and Wellness in order to communicate the same health and wellness messages when providing wellness education.
REGISTERED DIETITIAN/NUTRITIONIST CONT.

- Maintain a high degree of confidentiality consistent with existing university policies.

- Represent DDS to students, faculty, staff and guests in a positive and professional manner.

- Perform other nutrition/dietetic specific duties as assigned.

MINIMUM QUALIFICATIONS

- Registered and licensed Dietitian/Nutritionist.
- Master’s degree in nutritional science, dietetics or related discipline and five years experience in nutrition, dietetics or related field with verified experience in counseling OR Bachelor’s degree in nutritional science, dietetics or related discipline and seven years experience in nutrition, dietetics or related field with verified experience in counseling.
- Demonstrated expertise in menu development.
- Excellent oral, written and interpersonal communication skills.
- Documented experience with one-on-one nutritional assessment and counseling.
- Demonstrated experience/evidence in developing nutrition educational materials.
- Clinical experience specific to management of food allergies, sensitivities, and intolerances as well as related diets and dietary controls.
- General knowledge of food production principles and techniques.
- Knowledge of recipe development and dining trends.
- Proficiency in Microsoft Office suite.
- ServSafe certified.
- Proficient in the use of FoodPro or a comparable menu management information system.
- Demonstrated experience with diet/nutrient analysis software program and diet evaluation.

PREFERRED QUALIFICATIONS

Experience in college / university dining services.
Please apply online at hr.uconn.edu/jobs, staff positions, Search #49449 to upload a resume, cover letter and contact info for three (3) professional references. Employment of the successful candidate is contingent upon the successful completion of a pre-employment criminal background check. The job posting is scheduled to be removed at 11:55pm Eastern time on April 23, 2020.