

Why Choose A Career With Us?

Grace Management, Inc. has worked diligently to create a team of highly motivated employees who understand GMI's values and vision, and who strive for excellence and superior customer service. Our Management Team possesses more than 20 years of experience with the Federal Government and Fortune 500 Companies.



Winning the prestigious WPT Hill Award for the best full food service mess hall in the U.S. Marine Corps three times in recent years.



Increasing Quality Assurance Evaluation Scores by over 200% in less than three years at Parris Island, SC



Dramatically reducing the employee turnover rate from 150 percent to less than 20 percent for over 150 employees over the course of two years.



Contact Us



Denise Swearingen OR
Debra Washington @
843.212.7389



Denise@ruvilla-solutions.com
Debra@gracemgt.com

For more information and how
to apply, visit

www.gracemgt.com

NOW HIRING

Food services and
facilities management
services to the nation's
military across the U.S.

About Us

GMI provides food services and facilities management services to the nation's military across the United States. Since its inception in 2008, GMI has built a reputation for superior quality and customer service in providing food services, serving more than 4.5 million meals annually.

We strive to provide the highest quality products and services so that those we support can focus their efforts on their mission and matters of the highest priority.

Experienced in every facet of food preparation and service, we are industry leaders in personnel management and food services supporting our military.

We drive well-balanced, healthy lifestyles through locally-sourced, fresh offerings, culturally diverse menus, and easily identifiable nutritional content. Through these efforts we ensure optimal health, performance, and productivity.

We are dedicated to creating memorable dining experiences and are constantly seeking out new ways to improve our service.

Food Service Worker

Job Summary

Work under the direction of the Food Service Manager and Lead Supervisor. The Mess Attendant performs a wide variety of simple serving and cleaning tasks under general supervision. Performance is evaluated on compliance with instructions, accepted serving practices, customer service skills, and sanitary requirements.

BENEFITS:

After 60 days we provide full coverage Healthcare, Dental, Vision insurance at no cost to employees.

Essential Duties & Responsibilities

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. A wide variety of manual tasks in kitchen or dining area of a food activity will be required, which involves light to moderate physical effort and is done according to established procedures.

DISCLAIMER:

The responsibilities/physical demands/work environment described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Our troops have to eat - we ensure they do.

We serve them so they can focus on what matters - serving us.