

MORGAN MCCARTHY

PROFESSIONAL SUMMARY

Experienced healthcare professional with over 15 years experience in Nutrition and Food services and 10 years in management positions across several facilities and types of service. Proven ability to cultivate strong interpersonal relationships and collaborate effectively across Nova Scotia Health Departments to achieve organizational excellence.

PROFESSIONAL SKILLS

HUMAN RESOURCE MANAGEMENT

- Responsible for end-to-end recruitment of all internal and external employees while using success factors, following contract guidelines, and working closely with recruitment advisors
- Successfully completed all employee onboarding requirements including reviewing confidentiality and privacy policies, respectful workplace, union contracts and compensation and benefit as it relates to the position
- Accountable for departmental payroll including scheduling, inputting into SAP, overseeing cost overrides, approving pay and handling concerns regarding employee pay stubs while following Nova Scotia Health collective agreements and non-union and management terms and conditions
- Performed a multitude of employee performance assessments, coaching, and disciplinary meetings as related to staff performance standards and handled with a great deal of privacy and confidentiality

ADMINISTRATION

- Processed all data entry, inventory, billings and financial review for departmental month end with a high degree of accuracy and efficiency
- Proven ability to manage time effectively with both daily working requirements and competing tasks as they arise with capability of prioritizing, multitasking, and delegating as required
- Highly proficient in computer programs related to Nova Scotia Health including SAP, Success Factors, CBORD, netmenu, Meditech, MAP, Sharepoint, Outlook, Excel, Word, and Teams

LEADERSHIP SKILLS

- Proven ability to lead large groups of staff both on site and remotely, communicate effectively, promote teamwork, and provide results

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- Excellent customer service skills while responding to concerns regarding the department as well as retail services, with proven ability to foster collaborative working relationships with other departments
 - Ability to solve problems and think critically using good judgement as challenges arise

FOOD SAFETY AND NUTRITION

- Ensured quality and safety standards were met by completing audits and addressing SIMS reports relating to food safety, personal safety, and patient safety and corrected immediately if not in compliance
- Comprehensive knowledge into the depth of diets, allergies, texture and consistency modification requirements for patients, and proven ability to collaboratively work with clinical nutrition to achieve patient driven results
- Well versed in diet standards and able to successfully translate guidelines to staff, patients, and work collaboratively with dietitians

CERTIFICATIONS

KCAT – Level 1 2025
JOHSC Training 2024
Advanced Food Safety Certification 2023
Allergen Training for the Food Service and Retail Industry 2021
Courageous Conversations for Leaders training 2020
Attendance Support Program Training 2020

WORK HISTORY

INTERIM MANAGER NUTRITION & FOOD SERVICES, NOVA SCOTIA HEALTH

January 2025 – April 2025

NUTRITION & FOOD SERVICE SUPERVISOR, NOVA SCOTIA HEALTH

July 2015 – Present

DIETETIC TECHNICIAN – TEAM LEAD, NOVA SCOTIA HEALTH

May 2013 – July 2015

GENERAL OFFICE CLERK, NOVA SCOTIA HEALTH

June 2012 – July 2015

FOOD SERVICE WORKER, NOVA SCOTIA HEALTH

July 2010 – July 2015

EDUCATION

BACHELOR OF SCIENCE IN APPLIED HUMAN NUTRITION, MOUNT SAINT VINCENT UNIVERSITY, SEPT 2009 – MAY 2013

Major in dietetics with a minor in business administration
