

TITLE: Food Service Worker

QUALIFICATIONS:

1. Demonstrated aptitude for successful performance of the responsibilities listed.
2. Must have courses in fundamentals and sanitation within one year of employment.
3. Such alternatives to the above qualifications as the Board may find appropriate and acceptable.

REPORTS TO: District Cook Manager/Cook Manager

JOB GOAL: To serve the students attractive and nutritious meals in an atmosphere of efficiency, cleanliness and warmth.

PERFORMANCE RESPONSIBILITIES:

Primary Responsibilities

1. Assist in food preparation.
2. Count plates and set up counter.
3. Assist in serving meals.
4. Wash dishes, pots and pans if needed.
5. Responsible for cleanup of dishwasher and washroom, if needed.
6. Does general cleanup of kitchen if needed.
7. Assist in baking process and other duties as needed.
8. Able to lift 50 pounds on a continuing and as needed basis.
9. In case of emergency, may be sent to any building as needed per Food Service Director.

Secondary Responsibilities

1. Could be required to learn to operate PCS.
2. Maintain confidentiality as per mandated data privacy laws.
3. Assist in other areas in kitchen as needed.

TERMS OF EMPLOYMENT: Salary and work year to be established by the Board of Education.

EVALUATION: Performance of this job will be evaluated annually in accordance with the provisions of the Board's policy on evaluation of noncertified personnel.