



FOOD SERVICE EMPLOYEE

QUALIFICATIONS:

1. Ability to communicate well.
2. Good physical condition; i.e., able to stand, lift, and stoop for long periods of time.
3. Diplomatic, congenial manner; neat, well-groomed appearance.
4. Other requirements as outlined by the Board and by Administration

REPORTS TO: Cafeteria Manager or Assistant Manager.

JOB GOAL: To prepare and serve healthy meals according to state and federal guidelines.

TYPICAL DUTIES AND RESPONSIBILITIES: Such duties and responsibilities as may be assigned, including but not limited to:

1. Assists in preparing and serving attractive, nutritious meals to students and staff in a clean, cheerful atmosphere.
2. Properly stores food and materials to assure freshness and safety.
3. Makes preliminary preparation of salad, main course, and dessert recipes.
4. Combines prepared ingredients through cooking, blending, chilling or freezing to make a finished dish.
5. Sets up serving counters attractively displaying foods and serves customers.
6. Portions food and packages meals to be taken to other locations.
7. Removes used dishes from preparation, serving, and eating areas; cleans counters, tables, and kitchen areas, sweeping and mopping as directed.
8. Scrapes, washes, and puts away dishes and other kitchen utensils.
9. Removes trash to pick-up area; maintains area in sanitary manner.
10. Cleans refrigerator, freezer, storeroom, cabinets, etc. as directed.
11. Performs other tasks, as assigned by the Food Services Director and Cafeteria Manager, as designated by the Superintendent.
12. Demonstrates prompt and regular attendance.
13. Supports the Meridian Public School District Mission, Vision, and Strategic Plan.

TERMS OF EMPLOYMENT: As determined by the Board of Trustees. This is an “at-will” position reporting 183 days per year.

EVALUATION: Annually