

**Child Nutrition Cafeteria Team Lead
New Hanover County Schools**

Job Description

Class: Classified

Dept.: Child Nutrition

TITLE: Cafeteria Team Lead

QUALIFICATIONS:

1. High School degree or equivalent
2. Two years' cooking experience, preferably in child nutrition
3. Current ServSafe/NC Safe Plate Certificate

REPORTS TO: Cafeteria Team Manager

JOB GOAL: Performs a variety of routine kitchen tasks essential to the efficient operation of the Child Nutrition program for New Hanover County Schools.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

1. Follow all rules, policies and procedures of New Hanover County Schools, along with state and federal regulations relevant to the child nutrition department.
2. Prepare meats, fruits, vegetables, cereals, and other cooked foods to be served at a specific time.
3. Knowledge of cash management, inventory, food preparation and standards of sanitation and safety.
4. Help facilitate daily kitchen responsibilities.
5. Clean and wash all equipment and utensils used in cooking.
6. Serve food on the line as needed.
7. Keep the work area neat and clean.
8. Participate in training programs.
9. Possesses a willingness to learn and implement new techniques and practices.
10. Perform related duties and responsibilities as requested by the Manager, Supervisor and/or Director.

The above statements describe the general nature and level of work being performed by individuals assigned to this job. This is not intended to be an exhaustive list of all responsibilities and duties required of personnel so employed.

Terms of Employment: Ten-month work year/At Will/FLSA Non-Exempt Starting

Salary and/or Grade: 55

Evaluation: Performance of this job will be evaluated in accordance with provisions of the Board and local policy on evaluation of personnel.

Knowledge, Skills and Abilities:

- Demonstrate functional knowledge and basic principles of cooking.
- Demonstrate functional knowledge of food service equipment.
- Ability to be mentally alert and apply applicable knowledge to the job.
- Ability to follow recipes and written instructions.
- Ability to lift 50 pounds and be on feet for extended periods of time.
- Demonstrate functional knowledge of the use and care of ranges, ovens, steam equipment, food grinder, mixer, meat slicer, and portioning tools.