



Orange County Public Schools

Cafeteria Worker

Primary Duties: The cafeteria worker is responsible for the preparation and serving of meals.

Reports To: The Cafeteria Manager

Responsibilities:

- Maintain records of income, expenditures, food, supplies, equipment and participation;
- Follow work schedule as assigned by manager;
- Assembles required ingredients, specified on standard recipes;
- Washes, peels and prepares fruit and vegetables for salads and cooking;
- Make sandwiches, salads, soups and simple desserts;
- Prepare bread, meats and main dishes;
- Serve food portions on cafeteria line designated by manager;
- Assist with main food production items as required;
- Record daily usage and leftovers;
- Set up serving counters and/or holding cabinets;
- Replenish Food as needed to keep serving counters supplied;
- Operate all equipment used in food service;
- Set up dining room for special foodservice occasions;
- Check in food and non-food supplies;
- Clean all equipment and areas used in foodservice;
- Service counters, carts and all other equipment;
- Serve as a cashier;
- Follow all safety guidelines; and
- Perform other duties as assigned.

Physical Demands: While performing the duties of this job, the employee is regularly required to sit, stand, reach, bend and carry. Must be able to perform and tolerate the following:

- Above average heat in work area;
- Ability to lift at least 35 pounds;
- Walk 100 feet carrying 30 pounds;
- Push and/or pull carts while walking;
- Reach above shoulders and lift 20 – 30 pounds;
- Climb steps, stools, ladders and lift 20 - 30 pounds; and
- Stand for excessive amounts of time.

Requirements/Qualifications:

- Must be at least eighteen years of age;
- high school diploma or GEB preferred; and
- Ability to perform mathematical equations involving addition, subtraction, multiplication and division.

Approved by the Orange County School Board on April 2, 2012.