JOB DESCRIPTION

Spring Lake Public Schools
Food Service Department

Title: Food Service Assistant – Deli Station
School: Spring Lake High School
Hours: 8:30 am – 1:30 pm / Monday – Friday

General Job Summary:

We are seeking a reliable, creative, and motivated food service assistant to take ownership of one of our most popular and fast-paced stations at Spring Lake High School! The deli station operates as a Subway-style concept where students customize made-to-order sandwiches, with the option to have sandwiches toasted. This role is responsible for the overall operation and success of the deli station, including preparation, execution, presentation, and maintaining high standards of quality and efficiency. The ideal candidate takes pride in their work, enjoys interacting with students, and brings fresh, creative ideas to weekly sub features while maintaining USDA meal pattern requirements.

Essential Job Responsibilities:

1. Take ownership of the daily operation, setup, and breakdown of the deli station
2. Prepare and serve high-volume, made-to-order deli sandwiches based on student selections
3. Operate a high-speed digital impingement oven (Merrychef) for rapid cooking and toasting of sandwiches
4. Ensure proper use, daily cleaning, and routine care of the impingement oven following manufacturer and food safety guidelines
5. Plan, prep, and execute weekly features in collaboration with the Food Service Director and kitchen lead
6. Create a daily rotating selection of fresh grab n' go deli meals for students and staff
7. Manage station-specific inventory, including monitoring usage, rotation, and communicating ordering needs
8. Responsible for preparation and presentation of deli meats, cheeses, breads, toppings, and condiments
9. Accurately complete daily production records per NSLP guidelines
10. Ensure USDA meal pattern compliance for grades 9–12 and proper identification of reimbursable meals
11. Maintain product quality, freshness, and consistency through proper portioning and food safety practices
12. Minimize waste by adjusting prep levels based on participation and historical data
13. Maintain a clean, organized, and visually appealing station at all times

14. Perform basic knife skills, including slicing, cutting, and prepping sandwich toppings
15. Follow excellent personal hygiene standards and kitchen safety per ServSafe guidelines
16. Lead by example during busy meal periods with efficiency, professionalism, and a positive attitude
17. Assist with cafeteria cleanup, resetting trash cans, and table sanitation between lunch periods and at the end of the day, including lifting and resetting cafeteria tables as needed
18. Thoroughly clean, restock, and reset the deli station to ensure it is fully prepared for the next day's service
19. Communicate effectively with supervisors and team members regarding station needs, challenges, and ideas
20. Adapt productively to changes in menu, volume, or student preferences
21. Cooperatively and effectively work with building staff and students to make a positive contribution to the Spring Lake Public Schools Food Service Department

Job Requirements:

- Strong attention to detail, food quality, and presentation
- Ability to manage a station independently in a fast-paced, high-volume environment
- Creative mindset with interest in menu development and student engagement
- Enjoys working with students and providing excellent customer service
- Physical demands include lifting, carrying, pushing and/or pulling, standing, walking, reaching, and bending
- Ability to lift items weighing 50+ pounds
- Basic knowledge of meal patterns and nutrition standards required for the National School Lunch Program
- Ability to identify required components and portions for a reimbursable meal
- Operation of basic kitchen utensils and equipment, impingement oven, mandolin, convection oven, rational combi oven & dishwasher
- Basic knowledge of food safety and sanitation requirements
- Ability to work collaboratively while independently managing assigned responsibilities
- Student-first mentality

Potential Position Benefits:

- PTO (holidays, vacation, snow days, sick leave)
- Optional district contribution to 403(b) or FSA
- Summers off!