



TORRINGTON PUBLIC SCHOOLS, TORRINGTON, CONNECTICUT

### **CAFETERIA COOK**

REPORTS TO: Cafeteria Manager & Food Service Director

JOB GOAL: To be a contributing member of a team that provides a quality food service operation.

RESPONSIBILITIES MAY INCLUDE:

- Assists the Cafeteria Manager, as directed, to prepare and serve daily menu items, in compliance with established sanitation and safety guidelines.
- Works with the Cafeteria Manager to implement NSLP (National School Lunch Program) SBP (School Breakfast Program) and provide compliant meals.
- Assists in the ordering of all food and non-food items used in the facility through consistent communication with the Cafeteria Manager, monitors food costs and menu adherence, and monitors inventories of supplies and food.
- Prepares food in adherence to HACCP guidelines and compliance documentation.
- Follows all sanitation and health codes governing personal appearance and food handling.
- Carries out duties related to proper storage of food, pots, pans, utensils, and other cafeteria kitchen equipment and supplies.
- Demonstrates work behavior at all times that ensures positive customer/client relations.
- Attends meetings and training sessions to meet USDA Required Professional Standards.
- Performs other duties and responsibilities appropriate to the position, as assigned by the Cafeteria Manager and/or the Food Service Director.

QUALIFICATIONS:

- Knowledge of, or ability to learn about, food and nutrition.
- Knowledge of, or ability to learn about, methods of quality food cooking.
- Knowledge of, or ability to learn about, methods of large quantity and batch cooking.
- Ability to operate and care for cafeteria equipment.
- Must possess or be able to obtain ServSafe Certification.
- Must be able to read recipes and convert measurements to provide correct portions.
- Must possess strong math skills to be able to convert weights and measures to serving sizes.
- Ability to keep records, as directed
- Ability to tolerate short periods of cold and hot temperatures.
- Ability to stand for extended periods.
- Ability to lift heavy objects (up to 50 pounds).

POSITION REQUIREMENTS: Must work with hot ovens, sharp tools, occasionally slippery floors, and heavy objects (up to 50 pounds). Must wear required uniforms, non-slip footwear and hair restraints at all times on the job. Must give regular and consistent attendance.

SALARY AND TERMS OF EMPLOYMENT: Ten-month work year, 182 days. Salary in accordance

with the Collective Bargaining Agreement and Memorandum of Agreement between the Torrington Board of Education and AFSCME Council 4 Local #1579 – Cafeteria Employees

APPLICATION PROCEDURE: To apply, please visit

<https://www.applitrack.com/torrington/onlineapp/default.aspx> and follow the appropriate link.

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