

**TRUMBULL PUBLIC SCHOOLS
DEPARTMENT OF FOOD SERVICES
SCHOOL LUNCH PROGRAM**

Elementary General Worker Positions Announcement

Hourly employees are not assigned to a specific job, but are expected to do the work assigned to them on a daily or weekly basis. Employee performs a variety of routine duties in preparing, cooking serving and kitchen sanitation. Work assignments may involve a variety of duties and food serving tasks. Detailed supervision is ordinarily received from the kitchen manager in charge of food preparation and service. This position is open to all food service workers, substitutes and other interested applicants. Applicants must be flexible, organized, willing to learn new tasks, and be able to perform cashier procedures and paperwork. Applicants should also be able to demonstrate patience, a strong desire to work with children and an ability to work as part of a team.

POSITION OPENING

QUALIFICATIONS: This position is open to all food service workers, substitutes and other interested applicants. Applicants must be flexible, organized, willing to learn new tasks, able to cashier and do end of day/month paperwork and be prepared to take over in the managers absence and fulfill all managerial duties until they return from absence or leave. Applicants should also be able to demonstrate patience, a strong desire to work with children and an ability to work as part of a team.

Distinguishing Features of Class:

A General Worker prepares and produces independently a complete variety of products requiring heat cooking according to recipes or directions provided by a supervisor. The responsibilities include the receipt and storage of foods/supplies and the cleaning and maintenance of the kitchen, ovens, stoves and equipment following the HACCP and Health Department standards. Supervision is exercised over food service workers who assist as needed. Work is checked through quality of finished product and occasional spot checks in process.

Illustrative Example of Work:

Prepares, meals, cookies and other oven-cooked foods. Prepares and supervises preparation of foods by surface and steam cooking. Operates standard commercial ovens, mixers, ranges, steam equipment and any other kitchen equipment as assigned. Records quantity of foods used in preparation and recipe adjustments on Production Records. Performs washing of cooking utensils and work area. Performs related work as assigned.

Desirable knowledge, skills and abilities – (At time of appointment)

- Considerable knowledge of baking and/or cooking principals, methods with a variety of products in large quantities.
- Working knowledge of the operation and care of kitchen and cooking equipment including combi ovens, pizza ovens and steamers, etc.
- Sufficient mathematical ability to plan quantities and raise recipes.
- Ability to work continuous hours while standing.
- Applicants must possess a current ServSafe certificate.