

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

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, 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 able to learn 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.

Illustration example of work:

1. Operates standard cooking equipment such as combi ovens, mixers, food choppers, pasta cooker and steamers.
2. Washes and peels vegetables and fruits prepare salads, desserts, sandwiches, tray food and portions food for the daily menu.
3. Cooks food items for the daily menu.
4. Receives and stores food deliveries, serves foods, collects money for food sold and assists children in choosing foods.
5. Washes work tables, dishes, pots and pans and cooking equipment and all food handling equipment.
6. Performs related work as assigned
7. Ability to work effectively with fellow workers and others.
8. Ability to lift and carry heavy objects of at least 40 pounds.

Desirable knowledge, skills and abilities (at time of appointment)

1. Some knowledge of the preparation and service of food and of food sanitation.
2. Some knowledge of the use and care of kitchen utensils and food implements.
3. Ability to interpret and follow oral and written instructions.
4. Ability to work continuous hours while standing.
5. Ability to learn operation of mechanical kitchen equipment.