



Unified School District 232, De Soto, KS

Student Nutrition Assistant

Title	Student Nutrition Assistant
Job Function	The Student Nutrition Assistant assists in the preparation and serving of food, and in the cleaning and maintenance of kitchen facilities. To accomplish these tasks the Nutrition Services Assistant must work closely with the staff and administration of USD 232.
Supervision	Kitchen Manager
Benefits	<ul style="list-style-type: none"> • Fringe benefits as scheduled by the Board of Education • Sick leave – One (1) day for each full month of employment accumulative to 130 days. May use four (4) days of sick leave as personal leave • Bereavement Leave – three (3) days per occurrence
Required Qualifications	<ul style="list-style-type: none"> • High school diploma or equivalent • Experience in large scale food production and kitchen management • Must pass background check • Health and inoculation Certificate on file in the district office.
Physical Requirements & Conditions	<ul style="list-style-type: none"> • Requires prolonged standing. • Requires physical exertion to manually move, lift, carry, pull, or push heavy objects or materials up to 50 lbs. • Occasional stooping, bending, and reaching. • Must work indoors and outdoors year-round. • Must work in noisy and crowded environments. • Must be able to climb stairs and use a small stepladder. • Must work in and around fumes and odors.
Essential Functions	<ul style="list-style-type: none"> • Prepare and serve food, and clean kitchen equipment as directed. • Receives, unpacks, stores and rotates food and supply stocks. • Serves food to students and staff. • Maintain proper sanitary and safety practices. • See that district policies are observed at all times. • Attend Food Safety Basic Class. • Follow standardized recipes.



- Participate in cooking, preparation and serving of food and drink.
- Check and record daily refrigerator, freezer and dish machine temperatures.
- Maintain a safe and sanitary environment complying with Kansas Department of Agriculture guidelines.
- Adhere to all district health and safety policies, including all precautions of the Bloodborne Pathogens Exposure Control Plan.
- Other duties as assigned by the Kitchen Manager

FLSA – Non Exempt

Revised 1/11/24