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## **Food Service Worker**

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### **JOB SUMMARY:**

Under general supervision of the Director of Food Services, leadership and direction of the Central Kitchen Coordinator, and in collaboration with the Lead Food Service Worker performs duties to ensure food is ready to be sold and served to students, faculty and those pursuant to Education Code 38082 during nutrition and lunch periods; keeps accurate records; maintains food service areas, facilities and equipment in a clean and sanitary condition.

### **CLASS CHARACTERISTICS:**

The Food Service Worker is the entry-level classification in the Food Services series and performs basic and routine food services preparation and serving activities at an assigned school site or central kitchen. The Food Service Worker is distinguished from the Lead Food Service Worker in that incumbents in the later classes reconcile cash and inventory, perform more complex duties, and work in a lead role.

### **REPRESENTATIVE DUTIES:**

The omission of specific statements of duties does not exclude them from the position if the work is similar, related or a logical assignment to this classification.

#### **Essential Duties:**

- Receive, store, and assemble breakfast, lunch, and other packaged food items;
- Serve prepared meals and food items during meal periods at schools participating in federal or state funded meal programs;
- Collect monies from student and faculty food purchases;
- Maintain and prepare daily reports including total number of student participation in meal programs, funds received, inventory of food items served, returned, or spoiled, etc.;
- Clean kitchen areas, ovens, refrigerators, racks, freezers, sinks and tables as necessary to insure sanitary conditions;
- Report all job related concerns to the Director of Food Service;
- Perform basic data entry, email correspondence, and use Food Services point of sale software;
- Monitor and record time and temperature to insure safe food handling per standard operating procedures;
- Assist the Director of Food Services and Central Kitchen Coordinator in ordering, checking, and receiving food based on information received from site staff and estimates.

#### **Other Related Duties:**

- Distribute lunch applications to students and parents;
- Taste foods to ensure freshness and palatability;

- Move food and serving carts to and from point of service observing safety practices.

### **SUPERVISION:**

General supervision is received from the Director of Food Services. Leadership and/or guidance and direction are provided by the Central Kitchen Coordinator and/or Lead Food Service Worker. Supervision is not exercised over other employees.

### **MINIMUM QUALIFICATIONS:**

#### **Knowledge of:**

- Food serving methods and procedures, such as heating and wrapping food items;
- Basic food handling techniques, including storing, proper temperature control, serving and selling food items;
- Inventory, record keeping, and ordering practices;
- Food sanitation, preparation (washing, cutting, assembling food items) and safety practices;
- Standard kitchen equipment, utensils, and measurements;
- Basic mathematics.

#### **Ability to:**

- Prepare, set-up, and serve food to students according to established procedures;
- Accurately handle and account for money received and make change;
- Safely and efficiently operate standard kitchen equipment, appliances, and utensils
- Follow applicable health and sanitation requirements;
- Lift and transport quantities of food and beverage items;
- Work effectively under time constraints;
- Learn to operate a personal computer, email, internet computer applications, and applicable Food Service point of sale (POS) and related software;
- Understand and carry out oral and written instructions;
- Communicate effectively with students;
- Understand, be sensitive to and respect the diverse academic, socio-economic, ethnic, religious, and cultural backgrounds, disabilities and sexual orientation of students, parents, teachers, administration and staff;
- Establish and maintain effective interpersonal relationships and effectively communicate using tact, patience and courtesy in a manner that reflects positively on the District.

### **EMPLOYMENT STANDARDS:**

#### **Education:**

- Individuals possessing the foregoing knowledge, skills and abilities listed above are considered to possess education necessary to succeed in this classification. The basic educational skills are typically acquired in completion of high school.

#### **Experience:**

- Some experience in food preparation, serving, cashiering and kitchen sanitation is preferred.

**Licenses Required:**

- Some positions may require possession of a valid and appropriate California Driver License.
- Some positions are required to possess a ServeSafe Certificate.

**PHYSICAL DEMANDS, WORKING ENVIRONMENT AND HAZARDS:**

The physical demands described here are representative of those that must be met by employees to successfully perform the essential functions of this class. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

**Work Environment:**

The job operates in a kitchen or cafeteria environment, predominately standing and walking. The noise level can vary depending upon daily activity but will remain within moderate noise level range. The role routinely uses kitchen equipment including hot ovens, refrigerator, freezer, and food carts. The incumbent will be subjected to varied temperatures ranging from extreme heat/cold due to ovens, refrigerators, and outside environmental conditions. The incumbent has direct and indirect contact with students, the public, and other district staff. There may be occasional exposure to blood borne pathogens, cleaning agents, fumes, and sharp metal objects. Work surfaces may be slippery. The position requires working with high volume, restricted timelines, being subject to frequent interruptions, and without direct guidance from supervisor.

**Physical Demands:**

While performing the duties of this job, the position is continuously required to stand and walk for sustained periods of time, talk, hear, and use repetitive motions of the wrists, hands, and fingers. The incumbent frequently stoops, bends at the waist, crouches, reaches at or below the shoulders, grips/grasps objects and tools used in the kitchen. The work involves little to medium physical efforts; frequently exerts 20 – 50 pounds of force to lift and carry; occasionally exerts up to 100 pounds to push, pull, or move objects. This position requires visual acuity sufficient to perform activities such as operating nutrition service and other related equipment that are within an arm's reach. Employment contingent upon passing physical and back evaluation test.

**SALARY RANGE**

Range 18

Classified Bargaining Unit

Revised: 6/18/2002, 11/9/2005, 3/14/2013, 9/11/2014

Job Description Review, Title Change, and Revisions Effective: 4/13/17