

ROSSVILLE CONSOLIDATED SCHOOL
DISTRICT JOB DESCRIPTION

Job Title: Classified - Cafeteria – Cook - Main Dish

Reports To: Food Service Director

Approved By: Board of Education

Approval Date: June 9, 2020

QUALIFICATIONS:

1. High School Diploma or GED
2. Ability to follow directions
3. Must be available to work catering event if necessary
4. Ability to lift up to 40 pounds.

ESSENTIAL DUTIES AND RESPONSIBILITIES

1. Cook a variety of different main dish items
2. Ability to follow a recipe
3. Set lines up for serving lunch
4. Run the point of sale system during lunch or serve students according to USDA Regulations
5. Work in dish room as needed during lunch putting dishes and/or trays away
6. Bake and/or cook menu items as needed during lunch
7. Count and record all Food used for lunch daily and put away to the proper location
8. Foodservice employees will assist with the end of day cleaning (Cleaning and sanitizing serving line, prep counters, sweep, and mop floors).
9. The Food Service Employees shall perform other duties as assigned by the Director, Superintendent, or out of the necessity to fulfill the requirements of the position.