

Food Service Worker

The Food Service Employee will report to the Director of Food Services. The ideal candidate will have the flexibility and a willingness to work in a collaborative team environment. Excellent customer service, communication, and organizational skills are required as well as an ability to multitask and adhere to proper food safety and sanitation procedures. Responsibilities include the execution of daily tasks from the site director & efficiently providing nutritious meals and service. This position will include the operation and registration of sales and the completion of any necessary paperwork.

ESSENTIAL FUNCTIONS: This section outlines the fundamental job functions that must be performed in this position. This includes:

- Qualifications/Basic Job Requirements
- Physical and Mental/Reasoning Requirements
- Work Environment

These areas state the underlying requirements that an employee must meet in order to perform these essential functions. In accordance with the Americans with Disabilities Act, reasonable accommodations may be made to qualified individuals with disabilities to perform the essential functions of the position.

1. Performs daily duties to include preparing food items, washing, chopping, mixing, cooking, and assembling recipe items.
2. Works with direction from the site supervisor to prepare various fruits and vegetables for all meals.
3. Prepares for serving meals to customers, cleaning of kitchen and equipment, and washing dishes, pots, utensils, etc.
4. Creates and prepares menu and other items that reflect both a variety and an understanding of nutritious meals for kids.
5. Prepares food by following proper food safety and sanitation procedures.
6. Engages in the cafeteria and/or classroom taste tests to introduce new menu items.
7. Operates a point-of-sale system as required.
8. Provides a high level of customer service.
9. Attends scheduled staff/faculty meetings.
10. Prepares/completes appropriate reports/paperwork as necessary.
11. Performs all other duties as assigned.

Education:

1. Minimum Required: High School diploma or equivalent
2. Certification Preferred: Not Applicable

Experience:

1. Minimum Required: A minimum of one year experience in the food service-related industry, preferred.

Knowledge, Skills, And Abilities:

- General knowledge: Sufficient familiarity with the subject to know basic principles and terminology and to understand and solve simple problems.

List Specific Skills And/or Abilities Required:

- Ability to communicate courteously, efficiently, and effectively with a variety of individuals, including students, faculty, administrators, parents, and representatives of outside organizations.
- Ability to work well in a team setting.
- Ability to demonstrate positive customer service skills.
- Ability to use kitchen equipment and small wares to prepare and serve food in a safe and sanitary manner.
- Ability to count money.
- Familiar with Federal and State laws and regulations regarding health and safety, including food handling and safety laws and regulations.