

NORTH SCOTT COMMUNITY SCHOOL DISTRICT

TITLE: Food Service Worker -Helper / General Food Preparation

QUALIFICATIONS:

1. Certified on an employees medical examination form to be fully qualified in health for the position by a licensed physician.
2. High School diploma or GED.
3. Must be able to work in a standing and/or walking position for long periods of time under conditions of extreme temperature and be able to lift 45-50 pounds.
4. Ability to tolerate chemicals in commercial strength detergents and cleaning solutions.
5. Manual dexterity to operate and handle equipment related to all aspects of general food preparation.
6. Wears uniform and appropriate hair restraints (approved by food service director and/or state/county authority) at all times in food preparation and dining areas.
7. Regular attendance.

REPORTS TO: Kitchen Manager

JOB GOAL: Serve students and staff in a pleasant, efficient, and sanitary manner.

PERFORMANCE RESPONSIBILITIES:

1. Follows oral and written directions
2. Prepare foods other than main dish, such as sandwiches, fries, salads.
3. Assist the cook or baker with main dish or baked goods.
4. May operate all equipment, mixers, slicers, stoves, fryers.
5. Assists with storage of supplies and food items, and rotation of stock.
6. Assists in packing of satellite food being sent to other school sites.
7. Washes pots and pans, steamers, and kettles.
8. Cleans all areas of cafeteria, including store room, freezers, walk-in.
9. Maintains high standards of sanitation and safety.
10. Serves on serving line.
11. Helps with putting away foods.

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TERMS OF EMPLOYMENT: Nine month year. Salary established by the Board.

EVALUATION: Performance of this job will be evaluated per contract language.

Approved by: _____ Date: _____

Reviewed and agreed to by _____ Date: _____
(Incumbent)

(This job description contains only measurable performance responsibilities).

4/1/03