

Substitute Hot Lunch Helper General Job Description

Substitute Hot Lunch Helpers work under and report to the Food Service Director.

Physical Requirements:

- Must be able to lift minimum of 50lbs.
- Position require continual standing, lifting, turning, bending, and pushing.
- Must be able to work in extreme temperatures, confined spaces, work with chemicals and smells commonly associated with cooking, cleaning and school in general.
- Must be able to work in a fast paced environment.

Kitchen Helpers are responsible for:

- Food preparation, heating foods, preparing serving lines, and cafeteria for service of breakfast and/or lunch to students and staff.
- Ability to carry out oral and written directions and responsibilities.
- Flexibility to make necessary changes in your work routine as deemed necessary by the Food Service Director.
- Ability to keep records as receiving and production records, inventory sheets.
- Communicate lunch room needs to the Food Service Director.
- Have knowledge of USDA guidelines set forth and abide by them.
- Ability to effectively communicate maintaining good personal relations with students, parents, faculty, staff and administration.
- Must be well organized and willing to help others.
- Good knowledge of cleaning materials and sanitation practices according to SOP (standard operation procedures).
- Daily cleaning and sanitation of work areas and cafeteria tables, chairs, etc.
- Complete work in a timely manner.
- Willingness to become Serve Safe certified.
- Wash dishes, pots, pans, utensils, etc., store in proper designated space.
- Unloading and stocking storage areas using F.I.F.O method.
- All other duties as assigned by the Food Service Director.