

FOOD SERVICE WORKER II

DEFINITION

Under general supervision, to be responsible for the setup and operation of a satellite food service facility or to assist in operation of a larger food service station; to be responsible for planning and distribution of food to satellite schools; to perform basic tasks in the preparation, packaging and serving of a variety of foods; to maintain a variety of records including food production reports, inventory, and food orders, and to perform other job related duties as required.

EXAMPLES OF DUTIES

Oversees the operation of a satellite food service facility; assists in or directs the supervision of other workers; communicates with Cafeteria Manager on operational needs and problems; maintains inventory of supplies and food items; prepares food items; may operate equipment common to large kitchens; cleans cafeteria tables, chairs and equipment; may operate a cash register or computerized cash terminal; maintains portion control in packaging food items; sets up food service stations; maintains inventory control; sells a variety of food items; receives money and makes change; may serve as a cashier, collect and count money and make financial reports and deposit slips; cooks or reheats pre-prepared foods; washes pots and pans, trays and general kitchen utensils; cleans and maintains kitchen equipment and facilities, and other related duties as assigned.

LICENSE REQUIRED

A valid California driver's license and the ability to qualify and maintain insurability by the District's liability insurance carriers standard.

DESIRABLE QUALIFICATIONS

Knowledge of:

- Common kitchen utensils and appliances;
- Basic methods of food handling, serving and preparation;
- Sanitation and safety requirements in food service work;
- Basic principles of supervision and training.

Food Service Worker II – page 2

Ability to:

- Effectively utilize kitchen equipment and appliances;
- Estimate food quantities and order proper amounts of food items;
- Handle and prepare basic food items;
- Keep accurate records and prepare basic reports;
- Effectively train and supervise food service personnel;
- Perform a variety of moderately heavy manual tasks;
- Understand and carry out oral and written instructions;
- Work cooperatively with those contacted in the course of work;
- Read and write at the level required for successful job performance;
- Withstand working in refrigerated environment for short periods of time.

Training and Experience:

One year of experience in quantity food preparation, serving and kitchen maintenance, preferably including lead worker responsibilities.