



JOB DESCRIPTION

Position Code: 725
Classified Group: CSEA
Salary Range: 8
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POSITION TITLE: Nutrition Services Cafeteria Worker Assistant

DEFINITION: Under close supervision, assists in the preparation, cooking and serving of food in a school cafeteria.

DISTINGUISHING CHARACTERISTICS: Employment in this class is restricted to persons with learning or physical disabilities who will benefit from this learning and working level, performing more limited, routine and repetitive tasks under close supervision.

DIRECTLY RESPONSIBLE TO: Director, Nutrition Services

SUPERVISION OVER: N/A

DUTIES AND RESPONSIBILITIES: (Any one position may not include all of the duties listed; the listed examples do not include all duties and responsibilities which may be found in positions within this classification.)

1. Assists in the preparation or assembly of entrees, soups, baked goods, vegetables, salads, sandwiches, a la carte items and other foods.
2. Washes, chops and slices vegetables, fruits and salad ingredients and grates cheese.
3. Prepares a variety of fast foods using deep fryer or grill.
4. Assists in the preparation of breakfast items including assembling and warming entrees, frosting and cutting baked goods.
5. Sets up steam tables, fills trays, racks and serving counter with food, drinks, condiments and supplies.
6. Mixes beverages and hooks up drink cylinders.
7. Slices, wraps, or bags food items.
8. Serves food to students and faculty.
9. Sets up a snack bar.
10. Measures and counts items prepared or sold.
11. Operates a wide variety of kitchen equipment.
12. Cleans food preparation and food service areas.
13. Washes pots and pans, dishes, trays and utensils.
14. Sweeps floors; cleans ovens, ranges, refrigerators, and other equipment.
15. Stores or disposes of excess food.
16. Stores supplies and assists in taking inventory.
17. Performs related work as required.

QUALIFICATIONS:

Education and Experience:

Successful completion of up to six months in the Helper/Aide (Restricted) class providing related training.

Knowledge, Skills, and Abilities:

- Knowledge of general food preparation methods
- Knowledge of basic principles of cleanliness and sanitation

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- Knowledge of food storage procedures and ability to recognize spoiled food
- Ability to follow verbal instructions
- Ability to work cooperatively with students, faculty and others

WORKING CONDITIONS:

Work Environment:

- Indoor cafeteria or commercial kitchen work environment
- Continuous contact with staff and students

Typical Physical Characteristics: (with or without use of aids; consideration will be given to reasonable accommodation).

- Communicate to exchange information in person and on the telephone
- Retrieve and store supplies
- Inspect recipes, documents and other written materials with fine print
- Complete department worksheets and records
- Transport or move objects up to 40 pounds uphill and/or on uneven terrain
- Remain in a stationary position for extended periods of time
- Operate cash register, food service tools and office equipment requiring repetitive hand movement and fine coordination

Hazards:

- Works around standard kitchen equipment with moving parts
- Exposure to heat from ovens and hot foods
- Exposure to cold temperatures from refrigerators and freezers
- Works with knives, slicers and other sharp kitchen utensils
- Exposure to cleaning chemicals, detergents, abrasives, disinfectants and fumes

This job description is not a complete statement of essential functions and responsibilities. The district retains the discretion to add or change typical duties of a position at any time.

Board Adopted: 5/24/84

Revised: 9/19/2017 (Formatting and Title Change)