



HELP WANTED

ELEMENTARY MORNING KITCHEN HELPER

The Morning Kitchen Helper assists the Kitchen Manager with routine clean up duties. Student must be in 4th grade or higher.

Duties: Monday – Friday

1. Reports directly to the Kitchen Manager for daily instructions.
2. Pick up trash.
3. Wash tables.
4. Count and put away leftovers if the kitchen manager asks you to.
5. Tell the kitchen manager what you finished and what you did not finish.

Employee for this job will receive a free breakfast.



HELP WANTED

ELEMENTARY LUNCH SERVER

The Lunch Server serves lunches in the cafeteria. Cleanliness is a must for this job. Proper cleaning must be done every day before serving lunches. The student must wash hands carefully with soap and water, cleaning under the fingernails as well and drying with a paper towel that is then disposed of properly. Student must be in 4th grade or higher.

Duties: (11:30 - 12:00), or (11:40 - 12:10), or (12:05 – 12:35), or (12:15 – 12:45) Monday – Friday

1. Reports directly to the Kitchen Manager for daily instructions.
2. Long hair must be tied back BEFORE going into the kitchen.
3. Properly wash hands and put on serving gloves.
4. Serve prepackaged lunches.
5. Always be polite and helpful, even if students don't always show you their best manners.
6. When you are not serving meals, you should check the serving line to make sure there is plenty of milk, condiments, and cold packs for the next lunch period.
7. Tell the kitchen manager what you finished and what you did not finish.

Employee for this job will receive a free lunch.



HELP WANTED

ELEMENTARY LUNCH KITCHEN HELPER

The Lunch Kitchen Helper assists the Kitchen Manager with routine duties. Student must be in 4th grade or higher.

Duties: Monday – Friday

1. Reports directly to the Kitchen Manager for daily instructions.
2. Break down cardboard boxes.
3. Prep breakfast items (e.g. cereal).
4. Prep sporks.
5. Do whatever tasks the kitchen manager has listed for you to do.
6. Tell the kitchen manager what you finished and what you did not finish.

Employee for this job will receive a free lunch.



HELP WANTED

MIDDLE SCHOOL MORNING KITCHEN HELPER

The Morning Kitchen Helper assists the Kitchen Manager with routine duties.

Duties: Monday – Friday

1. Reports directly to the Kitchen Manager for daily instructions.
2. Fill coolers with an assortment of beverages.
3. Wash fruit.
4. Prep condiments.
5. Do whatever tasks the kitchen manager has listed for you to do.
6. Tell the kitchen manager what you finished and what you did not finish.

Employee for this job will receive a free breakfast.



HELP WANTED

MIDDLE SCHOOL LUNCH SERVER

The Lunch Server serves lunches in the cafeteria. Cleanliness is a must for this job. Proper cleaning must be done every day before serving lunches. This student must wash hands carefully with soap and water, cleaning under the fingernails as well and drying with a paper towel that is then disposed of properly.

Duties:

1. Report to the kitchen manager for daily instructions.
2. Put on an apron and serving gloves.
3. Stock food items for lunch service. Refill as needed.
4. Always be polite and helpful, even if students don't always show you their best manners.
5. Unload dishes from drying area and put them away. Be careful as there may be sharp items.
6. Rinse out dishes and load dish rack so they can go into the dishwasher. Wipe up any water that may have dripped.
7. Pull garbage from the cans and place in the dumpster cart. If allowed, take garbage out to the dumpster. Wipe up anything that may have leaked from the bag.
8. Tell the kitchen manager what you finished and what you did not finish.

Employee for this job will receive a free lunch



HELP WANTED

CONDIMENT/FRUIT & VEGGIE BAR ATTENDANT

The Condiment/Fruit & Veggie Bar Attendant monitors the condiment or fruit & veggie bar, switching containers as needed, making sure all the utensils and food are kept clean, and cleaning up any debris (e.g. cheese papers, food spilled out of containers). You must be friendly and helpful.

Duties:

1. Report to the kitchen before lunch. Tie long hair back **BEFORE** entering the kitchen. Wash your hands and put on your approved uniform (e.g. gloves).
2. Check to see that each container has a spoon or tongs.
3. Make sure the utensil handles don't slip down into the food.
4. Switch out empty containers.
5. Wipe bar, clean up any debris (e.g. food spilled out of containers).
6. After lunch, return all containers to the kitchen.
7. Clean the condiment or fruit & veggie bar.
8. Tell the kitchen manager what you finished and what you did not finish.

Employee for this job will receive a free lunch.

job posting



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