# Position Classification: Classified

## FOOD SERVICE WORKER II

## **DEFINITION:**

Under supervision of the Child Nutrition Technician, to assist in the preparation of school lunches; to serve lunches; to conduct a satellite school serving operation; to perform routine cleaning tasks in a school cafeteria; and to do related work as required.

## **QUALIFICATIONS:**

Experience: One year of paid experience in preparing large quantities of foods. None required.

Education: Equivalent to completion of grade twelve.

License: Possession of a valid California driver's license.

### **DISTINGUISHING CHARACTERISTICS:**

This class is distinguished from Food Service Worker I in that it may carry the responsibility for operating a food service program at a school other than the school at which the kitchen is located. Typically a part-time position, working only on school days, persons in this class may, at the secondary level, do specialized food preparation tasks as assigned, due to greater diversity of menus offered.

#### **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

Under the direction of the Food Service Director or designee, incumbent will:

- Assists in the kitchen by preparing entrees, fruits, vegetables, sandwiches, and other foods.
- Loads, transports, delivers, food to satellite sites.
- Re-thermalize, assemble, set up, and serve hot food and cold items at serving lines.
- Collects and accounts for meals served.
- Assists in cleaning and storing cafeteria utensils, equipment, and supplies.
- Washes pots and pans and cleans and sweeps kitchen areas.
- Deposits money in bank.
- Assists with record keeping of free and reduced lunches.
- Assists in training of new employees.
- May assume responsibility for operations of the cafeteria in the absence of the Food Service Manager or Cook.
- Work collaboratively with Yard Duty Supervisors and Custodians to ensure cafeteria tables are cleaned
- Performs other related duties as assigned.

## **KNOWLEDGE:**

- Basic food serving utensils.
- Sanitation principles applicable to food serving and kitchen maintenance.
- ServSafe Certification required.

# **ABILITIES AND SKILLS:**

- Follow verbal directions, read and write English
- Work cooperatively with those contacted in the course of work
- Operate assigned vehicle
- Perform basic arithmetical computations accurately
- Physical ability to carry out assigned duties
- To walk or stand on hard flooring for long periods of time
- Correctly demonstrate sufficient strength, mobility and range of motion to arm lift 31 pounds and floor lift 31 pounds in an employee entrance evaluation.

**Physical abilities** include the usual and customary methods of performing the job's functions and require the following physical demands: occasional lifting, carrying, pushing and/or pulling; some climbing and balancing, some stooping, kneeling, crouching; reaching, handling, touching and/or feeling; manual dexterity to operate a telephone and enter data into a computer.

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**Significant physical abilities** include ability to sit at a desk, conference table, or in meetings of various configurations for extended periods of time; see and read, with or without visual aids, laws and codes, rules, policies and other printed matter, computer screens and printouts; hear and understand speech at normal room levels and hear and understand speech on the telephone; speak in audible tones so that others may understand clearly in normal conversations.

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#### **WORK ENVIRONMENT:**

- The work environment characteristics described are representative of those an employee encounters while performing the essential functions of this job.
- Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
- The noise level in the work environment is usually moderate.
- Employees in this position will be required to work indoors in a standard office environment and come in direct contact with district staff and the public.