

Child Nutrition Team Member/Driver
Part Time
New Hanover County Schools

Job Description

Class: **Classified**
Division: **Operations**
Dept: **Child Nutrition**

TITLE: **Cafeteria Team Member/Driver**

QUALIFICATIONS: 1. High School diploma or equivalent.
 2. Must hold and maintain a valid motor vehicle operator's license according to the State of North Carolina requirements
 3. Food service experience preferred

REPORTS TO: Cafeteria Team Manager

JOB GOAL: **To assist in the kitchen and deliver food for New Hanover County Schools in a timely manner.**

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

1. Follow all rules, policies and procedures of New Hanover County Schools (NHCS), along with state and federal regulations relevant to the Child Nutrition (CN) department.
2. Assist in quality food production and service as needed.
3. Clean and wash dishes/equipment.
4. Cashier as needed.
5. Keep always assigned vehicle clean and operable.
6. Helps establish a pleasant and positive image for the CN department.
7. Completes at least 6 hours of annual continuing education/training required by the USDA. Training topics must be in USDA focused areas: nutrition, operations, administration, and communications/marketing.
8. Perform related duties and responsibilities as requested by the Team Manager, Supervisor, and/ or Director.

The above statements describe the general nature and level of work being performed by individuals assigned to this job. This is not intended to be an exhaustive list of all responsibilities and duties required of personnel so employed.

Terms of Employment: Ten-month work year/At Will/FLSA Non-Exempt

Starting Salary and/or Grade: NHCS CN Hourly Pay Scale, Part time, 4-5.5 hours per day

Evaluation: Performance of this job will be evaluated in accordance with provisions of the Board and local policy on evaluation of personnel.

Knowledge, Skills and Abilities:

- Ability to drive a 1.5-ton truck (standard or automatic transmission).
- Ability to lift numerous 50-pound cases within a specific time.
- Demonstrate functional knowledge and basic principles of cooking.
- Demonstrate functional knowledge of food service equipment.
- Demonstrate functional knowledge of cash management.
- Ability to be mentally alert and apply knowledge applicable to the job.
- Ability to follow oral and written instructions.