

# CARDIFF SCHOOL DISTRICT FOOD SERVICE WORKER

## **DEFINITION:**

Under the direction of the Nutrition Services Manager, assists in quantity preparation and serving of foods and beverages at an assigned school site; assist in maintaining food service facilities, equipment and utensils in a clean and sanitary condition; assists in the set up of serving areas.

## **TYPICAL DUTIES:**

- Assists in the preparation, packaging, transporting and service of food;
- Packages, wraps and reheats food items according to established procedures and portion control standards; sets out prepared foods.
- Cleans serving counters, tables, food containers and other food service equipment;
- Prepares food and beverages for sale; counts and set-up plates, trays and utensils;
- Sets up serving lines and carts for food service;
- Assists in maintaining food service facilities, equipment and utensils in a clean and sanitary condition; sweeps and mops floors; empties waste receptacles; operates dishwashers and washes pots, pans, plates, utensils and other serving equipment;
- Prepares salads, beverages, sandwiches and other entrees and side dishes for sale and distribution; opens cans; washes, cuts, slices, grates and assembles food items as assigned;
- Operates standard food service equipment such as food slicers, fryers, ovens, steamers, warmers and carts;
- Performs closing activities; return food to stock; refrigerate or freeze foods; stores leftovers in accordance with established procedures; puts away equipment and food pans; dismantles carts and salad bars;
- Maintains routine records related to assigned activities;
- Attends a variety of meetings and in-services as assigned.

## **EMPLOYMENT STANDARDS:**

### **Knowledge of:**

- Basic food preparation including washing, cutting and assembling food items and ingredients
- Basic kitchen utensils and cooking equipment
- Proper lifting techniques
- Basic arithmetic
- Oral and written communication skills.

### **Ability to:**

- Provide timely service of foods for students and staff
- Assist in maintaining food service facilities, equipment, and utensils in a clean and sanitary condition
- Learn methods and procedures of preparing and serving food in large quantities

- Learn sanitation practices related to the handling and serving of food
- Operate standard kitchen equipment safely and efficiently
- Maintain records
- Follow oral and written instructions
- Communicate effectively with others
- Work cooperatively with both children and adults

### **EDUCATION/EXPERIENCE:**

Any combination of education, training, and/or experience which demonstrates ability to perform the required duties.

### **LICENSES AND OTHER REQUIREMENTS:**

Valid Food Handler's Card issued by an authorized agency.

### **PHYSICAL DEMANDS:**

While performing the duties of this job, the employee is regularly required to stand; walk; use hands to finger, handle, or feed objects, tools or controls; talk or hear; and taste and smell. The employee is occasionally required to reach with hands and arms; climb or balance; and stoop, kneel, crouch, or crawl.

The employee must regularly lift and/or move up to 25 pounds and occasionally lift and/or move up to 50 pounds. Specific vision abilities required by this job include close vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

### **WORK ENVIRONMENT:**

Food service environment; subject to heat from ovens.