

RIVERSIDE UNIFIED SCHOOL DISTRICT

CLASS TITLE: SENIOR FOOD PRODUCTION WORKER (RANGE 12)

BASIC FUNCTION:

Under the direction of Food Production Supervisor, perform responsible large quantity food preparation work in an assigned control center in the Central Kitchen including baking, quick chill, ingredient room, cook and serve salads and sandwich preparation or test kitchen; provide technical assistance and guide assigned workers in the proper use of specialized large quantity food production equipment; assist in coordinating work to meet production schedules.

REPRESENTATIVE DUTIES:

Receive daily production assignments, quantities and schedule from the unit supervisor. *E*

Check ingredients and recipes; weigh and measure ingredients according to established standards and recipes. *E*

Load food onto carts and place carts in appropriate food storage areas; work in alternating hot and cold areas. *E*

Provide technical assistance and guide assigned workers in the proper use of specialized large quantity food production equipment; assist in coordinating work to meet production schedules; notify the supervisor of performance problems, production problems, equipment malfunction and the need for supplies. *E*

Operate mobile conveyor, commercial ovens, slicers, cutters, mixers and steam jacketed kettles, cook tank, food pumps, packaging equipment, chillers, control panels and scales; disassemble, clean and store equipment. *E*

Prepare routine production reports. *E*

Assemble specialized large quantity production equipment required to complete work assignments. *E*

Verify preparation of requisitioned quantities of product; check products during production and upon completion for conformity with standards; package finished products for storage and transport, affixing proper labels on packages. *E*

Perform varied hot and cold food production, assuring departmental standards for safety, sanitation and quality.

Test new products, equipment and new uses for equipment as assigned.

Maintain assigned production area in clean and orderly condition.

Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Large quantity food preparation equipment and methods.

Basic arithmetic and measures.

Department standard for product quality, safety and sanitation.

Safe work practices.

ABILITY TO:

Operate large quantity food production equipment with skill and efficiency.

Plan and layout work to meet production schedules.

Measure ingredients and make mathematical calculations accurately.

Prepare routine reports.

Conform to rigid sanitation and wear protective clothing.

Communicate effectively both orally and in writing.

Understand and follow oral and written instructions.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: graduation from high school and three years of commercial/industrial food preparation experience in baking, cooking, salads and sandwich making.

LICENSES AND OTHER REQUIREMENTS:

Possession of an appropriate, valid Food Handler's Card at time of appointment to and during employment in a position in this class.

Rigid sanitation standards must be adhered to and protective clothing must be worn.

WORKING CONDITIONS:

ENVIRONMENT:

Food service environment.

Exposure to heat and cold.

PHYSICAL ABILITIES:

Heavy physical labor.

Lifting heavy objects.

Bending at the waist, kneeling or crouching.

Carrying, pushing or pulling.

Standing for extended periods of time.

HAZARDS:

Exposure to very hot foods, equipment, and metal objects.

Exposure to sharp knives and slicers.