

## RIVERSIDE UNIFIED SCHOOL DISTRICT

### **CLASS TITLE: CAFETERIA WORKER I (Range 6)**

#### **BASIC FUNCTION:**

Under direction of an assigned supervisor, participate in the rethermalization and serving of foods at an assigned school site; assist in maintaining food service facilities in a clean and sanitary condition; count money and make change; learn and operate automated sales record-keeping equipment.

#### **DISTINGUISHING CHARACTERISTICS:**

The Cafeteria Worker I is an entry-level classification in the cafeteria worker series. Incumbents perform routine duties in the rethermalization and service of food. Incumbents in the Cafeteria Worker II classification serve as second-in-charge in an elementary serving kitchen. Cafeteria Worker III incumbents perform lead responsibilities in a middle school cafeteria which offers more diversity in the food service program. The Cafeteria Worker IV classification is second-in-charge of a high school serving kitchen. Incumbents are assigned more complex food service work and lead auxiliary food service functions, such as bar-b-que, snack bar and others. Incumbents also lead large crews in high school cafeterias.

#### **REPRESENTATIVE DUTIES:**

Perform a variety of basic food preparation tasks for service of hot and cold foods, such as panning and rethermalizing foods, applying spreads to breads, fixing salads, frying french fries and heating soup and sauces. *E*

Place food in warmers, ovens, steam tables, ice tables, chilling units and racks. *E*

Serve food to students and faculty according to established procedures, collect money, may enter data into computer sales record-keeping equipment and make change; count money collected and prepare appropriate records. *E*

Count and arrange prepacked foods, snacks and beverage items. *E*

Participate in the cleaning of utensils, appliances and facilities; arrange food and supplies for service and storage as assigned. *E*

Assist in the preparation of a la carte items.

Prepare records to replenish supply and return damaged and outdated items.

Perform related duties as assigned.

**KNOWLEDGE AND ABILITIES:****KNOWLEDGE OF:**

Basic methods of preparing and serving food in large quantities.  
Basic kitchen utensils and equipment.  
Basic Sanitation practices related to the handling and serving of food.  
Basic arithmetic.  
Interpersonal skills using tact, patience and courtesy.  
Proper lifting techniques.

**ABILITY TO:**

Operate equipment found in a food serving kitchen.  
Count money, make change accurately.  
Maintain simple records.  
Perform duties in a safe and sanitary manner.  
Learn and operate a computer terminal and related equipment.  
Understand and follow oral and written directions.  
Maintain effective working relationships with co-workers and the public.  
Maintain food service equipment and areas in clean and sanitary condition.

**EDUCATION AND EXPERIENCE**

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above.

**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.

**WORKING CONDITIONS:****ENVIRONMENT:**

Kitchen environment.  
Heat from ovens, cold from walk-in refrigerators and freezers.

**PHYSICAL ABILITIES:**

Lifting heavy canned food cases.  
Stooping and bending at the waist.  
Dexterity of hands and fingers to operate various kitchen equipment and utensils.  
Reaching overhead, above the shoulders and horizontally to store food and related materials.

**HAZARDS:**

Exposure to very hot foods, equipment, and metal objects.  
Exposure to sharp knives and slicers.  
Exposure to cleaning agents and pesticides.