

MERCED CITY SCHOOL DISTRICT

CLASS TITLE: CAFETERIA WORKER

BASIC FUNCTION:

Under the direction of Director of Food Services, assist in preparing a wide variety of foods in a school cafeteria; general kitchen and cafeteria work.

REPRESENTATIVE DUTIES:

Prepare and serve hot and cold menu items for a variety of serving styles; traditional, speed line, express, etc. *E*

Heat, package and wrap menu items according to established procedures and production plans. *E*

Measures, weighs, and combines ingredients for quantity preparation of simple menu items such as; sauces, dressings, vegetable salads, fruits, side dishes. *E*

Adhere to pre-determined standardized recipes, production plans, and menu. *E*

Set up, replenish and clean serving areas. *E*

Serve menu items and meals on serving lines. *E*

Support students to make healthy food choices and promote healthy eating habits. *E*

Observe quality and quantity of food served according to established procedure. *E*

Prepares foods, snacks, and beverages for sales; Ala carte, vending. *E*

Operates a variety of kitchen equipment; dishwashers, ovens, speed lines, slicers, etc. *E*

Maintains a safe and sanitary work area; cleans specified work areas, serving areas, eating areas, and/or storage areas. *E*

Wash, sanitize, and store dishes, pots and pans, kitchen utensils, and/or other small equipment as assigned. *E*

Maintains safe and sanitary food service equipment; clean and sanitize kitchen equipment; packaging equipment, serving lines, hot boxes, refrigerators, freezers, ovens, etc. *E*

Assists in receiving, stocking, and storing food, supplies, and kitchen equipment. *E*

Assists with maintaining menu production records, inventory, and other nutrition service records. *E*

Perform cashiering duties; count money and make change; balance and verify cash drawers, assist in preparing bank deposit. *E*

Operate a computer for point of sale transactions, recording temperatures, and to input data as assigned. *E*

Adhere to federal and State regulations, Board policies and related administrative regulations which pertain to the particular assignment. *E*.

Perform related duties as assigned. *E*

The employee is to adhere to federal and state regulations, Board policies, and related administrative regulations which pertain to the particular assignment. *E*

The Cafeteria Worker works under the direct supervision of the Cafeteria Manager and under the general supervision of the Director of Food Services.

MINIMUM QUALIFICATIONS:

KNOWLEDGE OF:

Proper methods of large quantity food preparation.
Use and operation of food equipment.
Food handling and kitchen sanitation techniques.
Personal hygiene related to food handling.

ABILITY TO:

Simple mathematical calculations.
Communicate clearly and write legibly.
Maintain high standards of sanitation and hygiene.
Read, understand and interpret instructions.
Demonstrate manual dexterity to use various kitchen utensils and equipment.
Floor and arm lift 40 pounds and push or pull up to 75 pounds on a rolling rack or cart.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: graduation from high school and one year experience in the preparation and packaging of large quantities of food using automatic food service packaging equipment.

WORKING CONDITIONS:

ENVIRONMENT:

Kitchen environment.

PHYSICAL ABILITIES:

Lifting and carrying moderately heavy objects; dexterity of hands and fingers to operate kitchen utensils and equipment, and to package food items; bending at the waist, standing for extended

periods of time.

HAZARDS:

Heat from ovens; working around and with machinery having moving parts.

This position complies with the rules and regulations of the Americans with Disabilities Act (ADA)