



JOB DESCRIPTION

Nutrition Services Cook



Reports to:	Nutrition Services Manager	Employment Group / Salary Range:	Classified Range L
Dept:	Nutrition Services	FLSA:	Non-exempt
Annual Workdays	183	Formal Review Date: Board Approval Date:	4/14/2023 6/05/2023

PRIMARY FUNCTIONS

Under general supervision, prepares food items for service or transport to schools; operates kitchen equipment and cleans and sanitizes food preparation and storage areas; assists with cashiering and food service as needed; and performs related duties as assigned.

ESSENTIAL DUTIES & RESPONSIBILITIES

The duties listed below are intended only as illustrations of the various types of work that may be performed. The omission of specific statements of duties does not exclude them from the position if the work is similar, related or a logical assignment to this class.

- Using a prescribed menu and following established procedures, prepares main dishes and a la carte items; prepares food for transport; cleans and stores food and ingredients; follows Federal and State guidelines for school breakfast and lunch programs.
- Operates kitchen equipment and other kitchen devices; washes dishes and equipment; maintains proper care and sanitation of the kitchen and kitchen equipment.
- Assists in cashiering and serving food.
- Accepts, inspects and signs for deliveries; maintains inventories of food and equipment.
- Estimates quantities of ingredients by recipe conversion based on the number of meals needed each day. Place food orders as needed.
- Performs catering duties as needed by the District.
- Makes oral and written reports for work performed; attends meetings; participates in safety training.
- Assists in training and directing of personnel during the normal course of operation.
- Assists in transporting food as needed.
- Performs related duties as assigned.

QUALIFICATIONS

Education and Experience:

Any combination of experience and training that would likely provide the required knowledge and abilities is qualifying. A typical way to obtain the knowledge and abilities would be:

Graduation from high school or the equivalent and prior experience preparing and cooking food in large quantities; or an equivalent combination of training and experience.

Licenses, Certificates and Other Requirements:

- A valid California driver's license and the ability to maintain insurability under the District's vehicle insurance program may be required in some assignments.
- California Food Handler Card/Certificate is required within 30 days from date of hire and must be maintained during the course of employment.
- Serve Safe Management course.

KNOWLEDGE, SKILLS AND ABILITIES**Knowledge of:**

- Methods, techniques, and equipment used in preparing and cooking foods in large quantities.
- Kitchen safety and sanitation procedures.
- District rules, regulations and requirements related to food service operations and cash handling.
- Basic English and mathematics.
- Basic computer operations.

Skills and Abilities to:

- Adhere to all food safety and workplace safety practices.
- Clean and prepare raw ingredients; measure quantities of food and dry ingredients used in recipes and vary amounts as required to cook pleasant-tasting meals.
- Operate kitchen equipment such as electric mixers, slicers, choppers, dish washing machines, stoves, ovens, and other commercial kitchen equipment.
- Clean and sanitize kitchen equipment and service areas.
- Receive and control cash and other forms of payment used in District cashiering.
- Communicate effectively, both orally and in writing.
- Understand and follow written and oral instructions.
- Operate a computer and use standard business software.
- Establish and maintain effective working relationships with all those encountered in the course of work.
- Understand and be sensitive to and respectful of the diverse academic, socioeconomic, cultural, disability, and ethnic backgrounds of students, faculty and staff.

- Work efficiently during rush conditions.

PHYSICAL AND MENTAL DEMANDS

The physical and mental demands described here are representative of those that must be met by employees to successfully perform the essential functions of this class. Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions.

Physical Demands:

While performing the duties of this class, employees are regularly required to talk or hear, in person and by telephone; sit, walk and stand; use hands to finger, handle, feel or operate objects, tools or controls; reach with hands and arms; and perform repetitive movements of hands or wrists. The employee is frequently required to lift up to 35 pounds, occasionally required to lift up to 50 pounds, and move 75 pounds on a rolling cart. Specific vision abilities required by this job include close vision and the ability to adjust focus.

Mental Demands:

While performing the duties of this class, employees are regularly required to use written and oral communication skills; read documents; analyze and solve problems; use basic math; learn and apply new information and skills; work on multiple, concurrent tasks; work with frequent interruptions.

WORKING ENVIRONMENT

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this class. Reasonable accommodations may be made to enable qualified individuals with disabilities to perform the essential functions.

The employee works in a kitchen and cafeteria environments where the noise level is usually moderate. The employee occasionally works in extreme heat or cold. The employee is occasionally exposed to toxic or caustic chemicals and biological hazards.

The employee may be required to travel to locations other than the assigned work site and to adjust to work schedule changes and requirements to work overtime.

EMPLOYEE CERTIFICATION OF JOB DESCRIPTION

I hereby acknowledge I have read and understand the content of this job description. I have had the opportunity to ask questions and have those questions answered about the general duties and responsibilities of this job. I understand that the job description may be revised from time to time in the future by the Patterson Joint Unified School District Governing Board in consultation with my professional association as needed and where applicable.

I understand and agree nothing in this job description should be construed as a contract of employment. My employment with the Patterson Joint Unified School District is contingent upon execution of a signed contract approved by the board of trustees. Continued employment is subject to my adherence to board policy, state and federal laws, the collective bargaining agreement between my association and the district where applicable, and my performance evaluation.

I further acknowledge that it is my responsibility to notify my supervisor immediately in the event I may need reasonable accommodations to perform the primary functions, general duties and responsibilities, or the physical, mental and social requirements of this job.

Employee Signature

Date

Name Printed