

# **JASPER CITY SCHOOLS**

**\*VACANCY\***

**August 27, 2026**

**POSITION:**

**Child Nutrition Worker/Cashier  
Maddox Intermediate School**

**JOB DESCRIPTION:**

**Attached**

**REQUIRED QUALIFICATIONS:**

**Be in good health, be dependable and capable of carrying out work assignments as required. Some alternatives or additions to the above qualifications may be required by the Jasper City Board of Education.**

**SALARY SCHEDULE:**

**Per Salary Schedule**

**SUBMIT APPLICATION TO:**

**Jasper City Board of Education  
P.O. Box 500  
110 17<sup>th</sup> St. West  
Jasper, AL 35502**

**DEADLINE FOR APPLICATION:**

**September 1, 2026 or UNTIL FILLED**

## **Equal Education/Employment Opportunity Statement**

**It is the official policy of the Jasper City School District that no person shall on the grounds of race, color, disability, sex, religion, creed, national origin or age, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any program, activity or employment.**

**TITLE:** Cafeteria Worker

**QUALIFICATIONS:**

1. High school diploma or GED preferred
2. Demonstrated aptitude or competence for assigned responsibilities
3. Such alternative to the above qualifications as the Board may find appropriate and acceptable

**REPORTS TO:** Principal, CNP Manager and CNP Coordinator

**JOB GOALS:** To serve the students attractive and nutritious meals in an atmosphere of efficiency, cleanliness, and friendliness.

**EXPECTED WORK DAY:** 6 - 8 Hours

**FSLA:** Non-exempt

**PERFORMANCE RESPONSIBILITIES**

1. Assists in the preparation of food portions and cafeteria counter.
2. Serves students and staff from cafeteria counter.
3. Assists in the cleaning of counters, tables, and furnishings in the dining area.
4. Assures that all students are served equally the required portions.
5. Prepares food according to the approved menu using standardized recipes.
6. Provides a friendly atmosphere for students, faculty, and guests.
7. Uses food and supplies for school purposes and functions. (Unauthorized food use and/or removal from the school will be just cause for dismissal.)
8. Shows politeness and good manners in dealing with others.
9. Assists with the daily cleaning of all kitchen equipment and the washing and sanitizing of all dishes, silverware, and utensils.
10. Ability to read and follow written and oral directions, and do simple mathematics.
11. Ability to think logically and systematically, learn technical skills of quantity food production, use and care of equipment.
12. Ability to work under pressure and time constraints.
13. Ability to work with both hands when preparing food.
14. Reads and interprets recipes and instructions.
15. Maintains cooler, freezer, kitchen area and storage areas in an orderly and sanitary condition.
16. Receives deliveries and checks against purchase orders, using established procedure.
17. Ability to use equipment times and controls.

18. Ability to use ingredient scaling equipment.
19. Capable of working for four (4) to six (6) hours in a cold or hot and humid kitchen environment.
20. Capable of standing for long periods of time on quarry floors during food preparation using work surfaces that are 48" above the floor.
21. Capable of using floor cleaning equipment to sweep, mop, and/or scrub as needed.
22. Follow and pass required sanitation standards and training.
23. Ability to assist in emptying 50 gallon trash receptacle into an eight yard dumpster.
24. Ability to use trash receptacle washer.
25. Ability to read chemical product sheets and follow required safety procedures while using and cleaning food preparation equipment.
26. Ability to transfer extremely hot food pans from food preparation equipment to serving area.
27. Ability to use food preparation equipment that dice, mix, slice, cut, chop, fry, bake, steam, braise, broil, boil, and puree using required manufacturer's safety recommendations.
28. Ability to use six foot step ladder for weekly cleaning of kitchen ventilation system.
29. Ability to disassemble, clean and reassemble food preparation and cleaning equipment.
30. Ability to lift boxes and food items with approximate weight not to exceed twenty-five pounds.
31. Performs related duties as required, including duties at special meal functions.
32. Shows politeness and good manners in dealing with others.
33. Any other duties as assigned by supervisor.
34. Attendance is an essential function of the job.

**TERMS OF EMPLOYMENT:** 9 Month Contract

**EVALUATION:** Performance of this job will be evaluated in accordance with provisions of the Board's policy on Evaluation of Support Personnel.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Approved by Human Resource Director: \_\_\_\_\_ Date: \_\_\_\_\_

