

School Nutrition Cafeteria Team Lead

Full Time/35 hours

New Hanover County Schools

Job Description

Class: Classified
Division: Operations
Dept: School Nutrition

TITLE: Cafeteria Team Lead

QUALIFICATIONS:

1. High School diploma or equivalent
2. Two years' cooking experience, preferably in School Nutrition
3. Hold and maintain a Food Protection Manager certification from an accredited program

REPORTS TO: Cafeteria Team Manager

JOB GOAL: Performs a variety of routine kitchen tasks essential to the efficient operation of the School Nutrition program for New Hanover County Schools.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

1. Follow all rules, policies and procedures of New Hanover County Schools, along with state and federal regulations relevant to the School Nutrition (SN) department.
2. Assist SN Team Manager with menu planning and weekly ordering.
3. Prepare meals, fruits, vegetables, cereals, and other cooked foods to be served at specific times.
4. Helps facilitate the daily operation of the kitchen.
5. Clean and wash all equipment and utensils used in cooking.
6. Serves food on the line as needed.
7. Keep the work area neat and clean.
8. Possesses a willingness to learn and implement new techniques and practices.
9. Performs manager duties in the absence of the manager.
10. Completes at least 6 hours of annual continued education/training as required by the USDA. Training topics must be in USDA focused areas: nutrition, operations, administration, and communications/marketing.
11. Perform related duties and responsibilities as requested by the Team Manager, Supervisor, and/or Director

The above statements describe the general nature and level of work being performed by individuals assigned to this job. This is not intended to be an exhaustive list of all responsibilities and duties required of personnel so employed.

Terms of Employment: Ten-month work year/At Will/FLSA Non-Exempt

Starting Salary and/or Grade: Grade 55

Evaluation: Performance of this job will be evaluated in accordance with provisions of the Board and local policy on evaluation of personnel.

Knowledge, Skills and Abilities:

- Demonstrate functional knowledge and basic principles of cooking.
- Demonstrate functional knowledge of food service equipment.
- Ability to be mentally alert and apply applicable knowledge to the job.
- Ability to follow written recipes and instruction.
- Ability to lift upwards of 50 pounds.