

FOOD SERVICE WORKER

Department: Food Service

Summary: Prepare and serve nutritious and attractive meals for consumption in the school cafeteria by performing the following duties.

Essential Duties and Responsibilities:

- Prepare and serve nutritious and attractive meals.
- Assist with meal production as directed.
- Maintain and apply all safety, sanitation and cleanliness standards and practices in all food service areas as required by federal, state, local and district regulations and policies.
- Operate production equipment and dishwashing equipment.
- Compile and maintain appropriate records and forms.
- Receive, stock and inventory food and supplies.
- Transport food and supplies and cash bags/boxes when necessary.
- Compile and maintain appropriate records for federal, state and local regulations and reports.
- Public relations as necessary.
- Coordination and implementation for sales promotions.
- Understand and determine qualified meals and qualified components of meals.
- Monitor reimbursable meal qualification at point of service.
- Stock, display and present merchandise.
- Assist in coordination of events and activities.
- Assist in operation of facilities as directed by Director and/or Supervisor.
- Coordinate meal production in absence of Kitchen Supervisor.
- Meet and service the needs of clientele in a timely fashion and in a pleasant and appropriate manner.
- Assist Director and/or Supervisor in arranging substitutes as necessary to ensure program operation.
- Assist in the operation of facilities as directed by Director and/or Supervisor.
- Other duties as assigned by Director and/or designee.