**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 ad directed by Director and/or Supervisor.
* Coordinate meal production in absence if 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.