

addition, the employee shall be free of any substance, prescribed or otherwise, that impairs the employee's work performance or the safety of others while on duty.

Work Environment The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. The employee is subject to different temperatures for short periods of time, cool to cold environment (freezer, walk-in cooler) and high humidity/heat (stoves, ovens). The noise level in the work environment is usually noisy.

REPORTS TO School Nutrition Services Manager

GENERAL RESPONSIBILITIES

1. Participates in activities related to the School Nutrition Services program.
2. Follow instructions and work schedules given by the School Nutrition Services Manager.

SPECIFIC RESPONSIBILITIES

1. Assists the Nutrition Services Workers to assure that nutritious, good tasting and attractive meals are served to customers every school day.
2. Serves meals to students and adults in a friendly and courteous manner.
3. Assists with setting up serving area in an attractive manner and with replenishing foods, beverages and condiment containers as needed.
4. Uses work simplification techniques to effectively and efficiently complete job assignments.
5. Operates equipment in a proper, safe, and sanitary manner.
6. Follows written safety and sanitation procedures. Follows District guidelines during emergency situations.
7. Assists Nutrition Services Workers with the preparation of standardized recipes.
8. Completes basic food preparation tasks such as preparing sandwiches, panning up and baking prepared entrees, breads and desserts, scooping fruits and dessert items into portion cups, slicing meats, slicing buns and cutting vegetables for the salad bars.
9. Maintains good personal hygiene. Wears clean clothing and appropriate shoes at all times. Participates in special food promotions and dresses accordingly.

10. Operates point-of-sale system, secures, counts, and verifies daily revenue.
11. Stores inventory items in storeroom, coolers and freezers. Maintains proper inventory records when food is taken out of inventory and follows safe food handling practices.
12. Scrapes trays, washes dishes, pots, and pans and empties refuse. Cleans kitchen floors, cleans food preparation equipment, windows, doors, walls and hood filters. Maintains clean storage and work area.
13. Attends training courses provided by the school district, county and/or state as required.
14. Reports to work on time as per written schedule. Reviews work schedule to identify assigned tasks for each work day. Receives prior approval before staying at work after the scheduled leave time.
15. Notifies the manager ahead of time if unable to report to work.
16. Performs any kitchen task or other duty as assigned.