

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. Works cooperatively with other Nutrition Services employees to assure that delicious, nutritious and attractive meals are served to customers every school day.
2. Provides meal service to students and adults in a friendly and courteous manner, resolving customer concerns as they arise.
3. Sets up serving area in an attractive manner and serves a variety of appetizing and accurately portioned foods to all customers.
4. Uses work simplification techniques to effectively and efficiently complete job assignments.
5. Maintains and operates equipment in a proper, safe, and sanitary manner.
6. Follows written safety and sanitation procedures. Follows District guidelines during emergency situations.
7. Follows, adjust, and extends standardized recipes as per production schedules.
8. Maintains good personal hygiene. Wears designated uniform and appropriate shoes at all times. Participates in special food promotions and dresses accordingly.
9. Operates point-of-sale system, secures, counts, and verifies daily revenue.
10. Receives, date-stamps, and stores inventory items in storeroom, coolers and freezers. Maintains proper inventory records and safe food handling practices.

11. Follows written and oral food production schedules, washes, peels and prepares fruits and vegetables; cleans and prepares meat items; prepares beverages; makes salads, sandwiches, entrees, vegetables, side dishes, soups and breakfast items. Prepares and bakes breads, rolls, cookies, cakes and desserts as assigned.
12. Scrapes trays, washes dishes, pots, and pans; empties refuse and cleans kitchen floor area. Cleans equipment, windows, doors, walls, fans, filters and bathrooms. 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.