

POSITION: Child Nutrition Cafeteria Worker

Primary Purpose:

Work under moderate supervision to prepare and serve appropriate quantities of food to meet menu requirements. Maintain high standards of quality in food production, sanitation, and safety practices.

Qualifications/Certification:

Fingerprints and Background Check
Food Handlers Certificate

Knowledge/Skills/Experience:

Ability to understand written and verbal food preparation and safety instructions
Working knowledge of kitchen equipment and food production procedures
Ability to operate large and small kitchen equipment and tools
Ability to perform basic math

Experience:

None required, will train.

Major Responsibilities and Duties:

1. Prepare quality food according to a planned menu of tested and uniform recipes.
2. Serve food according to meal schedules, departmental policies, procedures, and promote healthy portion control servings.
3. Handle foods and supplies safely according to established procedures. Maintain a clean and organized storage area.
4. Operate tools and equipment according to prescribed safety standards and follow procedures to meet high standards of cleanliness, health, and safety.
5. Frequent moderate lifting and carrying (up to 40 pounds).