Job Title: Child Nutrition Worker I

Description of basic functions and responsibilities:

To assist in the preparation and packaging of food items in a food service production center; to serve food and perform cashing duties in a school cafeteria, snack bar, satellite food service unit, and/or other remote site; and to maintain food service equipment and facilities in a safe, clean, and sanitary condition. Employees in this classification receive general supervision within a framework of well-defined policies and procedures. Employees in this job class may direct and monitor the work of student assistants in a lead capacity as assigned. This job class performs a wide variety of routine to responsible duties related to serving/selling food at assigned food service facility/outlet such as ala carte line, faculty serving unit, food service cart, and/or satellite food service unit.

Supervisor: Director of Child Nutrition Services

Typical Duties:

Assists in the preparation of foods such as sandwiches, salads, salad dressings, and hamburgers.

Dishes up, wraps and/or packages food items into individual servings that meet established Federal and State guidelines for satellite, cart of on site serving.

Weighs, washes, slices, chops, assembles, mixes, stirs, blends and/or measures a variety of ingredients used in food preparation activities.

Serves food at assigned cafeteria, satellite food service unit, remote site with serving cart, and/or snack bar; monitoring the work of student cashiers/servers as assigned.

Maintains work areas, serving counters, serving carts, and/or satellite food service units, in clean, orderly, and sanitary condition.

Assists in cooking and baking tasks as assigned.

Operates and cleans food service equipment and machines such as slicer, chopper, and mixer.

Washes trays, plates, utensils, pots, pans, and serving equipment.

Sets up serving counters, lines, carts, and food warmers with appropriate food items, supplies, and cash box; counting and recording numbers of items needed.

Packages and stores leftovers.

Performs cashiering duties; receives money, makes change, and collects meal tickets.
Inventories food on hand before and after meals/service.

Assists in maintaining records related to student timesheets, cash box totals, and food served, used, prepared, sold, etc.

Counts and records monies collected.

Performs related duties as required.

**Employment Standards**

Knowledge of basic kitchen and food serving utensils and equipment.

Knowledge of basic methods of food preparation.

Knowledge of basic cleaning methods and procedures.

Ability to learn and effectively apply proper sanitation and safety requirements associated with food preparation and serving operations.

Ability to understand and follow both oral and written instructions.

Ability to perform a variety of food preparation and cleaning tasks rapidly and effectively.

Ability to operate assigned food service appliances and equipment in a safe and effective manner.

Ability to prepare, serve, and package food items as assigned.

Ability to maintain accurate records and prepare routine reports.

Ability to perform routine arithmetical calculations accurately.

Ability to make change accurately.

Ability to direct and monitor the work of student assistants as assigned.

Ability to meet the physical requirements necessary to perform assigned duties safely and effectively.

Ability to establish and maintain effective work relationships with those contacted in the performance of required duties.

May require appropriate California Driver’s License.