

East Side Union High School District

Job Title: Child Nutrition Worker II

Description of basic functions and responsibilities:

To prepare, cook, and/or bake a variety of foods in large quantities according to established recipes, menus, and governmental and nutritional guidelines. Employees in this classification receive general supervision within a framework of standard 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 variety of routine and specialized journey level functions in the preparation of large quantities of nutritionally sound food items. This job class requires specified cooking/baking skills, organizational skills, and attention to detail.

Supervisor: Director of Child Nutrition Services

Typical Duties:

Cooks a variety of foods including main dishes, sauces, soups, and pasta; following and/or adjusting assigned recipes.

Bakes a variety of pastry and bread items including rolls, muffins, cakes, cookies and breads.

Assembles and prepares a variety of foods for cooking and/or serving such as sandwiches, salads, salad dressings, and hamburgers.

Dishes up food items into individual servings that meet established Federal and State guidelines, weighing/measuring proper portion sizes.

Sets up, sells/serves, and inventories food on hand before/after food service for snack bar line, satellite food service unit, serving cart at remote site, and/or cafeteria line as assigned.

Maintains work areas and serving counters in clean, orderly, and sanitary condition.

Assists in wrapping and packaging food items.

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

Washes pots, pans, and serving equipment.

Inventories stored, refrigerated, and frozen food; packages and stores leftovers.

Maintains records related to food served, used, prepared, and sold; prepares related routine reports.

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Performs cashiering duties as assigned; receives money, makes change, and collects meal tickets.

Counts and records money collected.

Directs and monitors the work of student assistants as assigned.

Performs related duties as required.

Employment Standards

Knowledge of basic institutional baking and cooking practices and methods.

Knowledge of standard principles of nutrition, sanitation, and safety as it relates to institutional food preparation operations.

Knowledge of basic kitchen and food serving utensils and equipment.

Ability to read, interpret, and adjust recipes effectively.

Ability to prepare food in large quantities and within established time constraints.

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

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 be required to possess a valid and appropriate California Driver's License.