

JOB DESCRIPTION TULARE JOINT UNION HIGH SCHOOL DISTRICT 426 North Blackstone, Tulare, CA 93274



# FOOD SERVICE UTILITY WORKER NEW 7/1/16

# **DEFINITION**

Under the immediate supervision of the Campus Food Service Manager, prepares a wide variety of foods, does general kitchen and cafeteria work, and performs other related duties as required.

## **ESSENTIAL FUNCTIONS**

- 1. Assist in the preparation of a variety of foods including soups, entrees, meats, vegetables, salads and desserts. E
- 2. Assist in set up, serving, and clean-up of food on counters, steam tables, and on other equipment. E
- 3. Scrub and cleans tables, counters, steam tables, and wash dishes. E
- 4. Dispose of waste. E
- 5. Cut meat and other foods. E
- 6. Prepare beverages. E
- 7. Sort and put away utensils and dishes. E
- 8. Act as a cashier during meals. E
- 9. Operate a variety of kitchen equipment, appliances and utensils in a safe manner. E
- 10. Assist with inventory and verify expiration date on foods. E
- 11. Help in preparing special set-ups. E
- 12. Accept and put away deliveries. E
- 13. Transport food and currency to various sites in the district vehicle. E
- 14. Sweep and mop food service floors. E
- 15. Keep kitchen and serving area, kitchen restroom, kitchen windows and facility clean and stocked with essentials. **E**
- 16. Attend staff and professional development meetings as assigned. E
- 17. Perform other duties as assigned.

# MINIMUM QUALIFICATIONS

#### **Education**

High School Diploma or equivalent required Food Safety certification preferred

#### **Experience**

Experience in restaurant and/or food service and cashiering preferred

### **Licenses and Other Requirements**

DOJ and FBI fingerprint clearance Negative TB test within the last four years Valid California drivers' license Driver License Information Record (H6 – ten years) will be required prior to employment

# **KNOWLEDGE AND ABILITIES**

### **Knowledge of**

- Basic methods of quality food service preparation.
- Food preparation such as sandwiches, salads, and other food for cooking and consumption.
- Sanitation and safety practices related to cooking and serving food.

- Methods of cleaning and caring for kitchen equipment.
- Proper handling and cashiering of money.
- Proper handling of food products.
- Basic math skills.
- Basic record keeping techniques.
- Health regulations and safe working methods and procedures.
- Interpersonal skills using patience, tact, and courtesy.
- Oral and written communication skills.
- Proper lifting techniques.
- District policies, rules and regulations.

#### Ability to

- 1. Cashier with speed and accuracy.
- 2. Understand and carry out oral and written instructions.
- 3. Work around teenagers.
- 4. Handle situations with tact, patience, and courtesy.
- 5. Perform duties in support of food service activities.
- 6. Push a food cart to and from a designated serving area.
- 7. Serve students and staff according to established procedures.
- 8. Maintain food service equipment in clean and sanitary condition.
- 9. Operate basic kitchen equipment, appliances, and utensils in a safe and efficient manner.
- 10. Establish and maintain cooperative and effective working relationships with others.
- 11. Add, subtract, multiply, and divide quickly and accurately.

# PHYSICAL DEMANDS AND WORKING CONDITIONS

#### **Environment**

- Outside and inside food services facilities subject to changing temperatures exceeding 90 degrees at times.
- May be exposed to loud noises.
- Work in direct contact with the supervisor, co-workers, students, and other staff.
- May have changing priorities and interruptions.
- May work with moving equipment such as carts.

### **Physical Demands**

- Verbal, auditory, and written capabilities to effectively communicate with students, food service co-workers, supervisor, and other staff.
- Standing and walking for extended periods of time.
- Dexterity of hands and fingers to operate equipment.
- Pulling and pushing food carts on a daily basis.
- Lifting objects weighing up to 50 pounds.
- Clarity of vision at varying distances.

### SALARY

Pay Range 1

## WORK DAYS

182 days