THE TROY CITY SCHOOL DISTRICT

JOB DESCRIPTION

Title: FOOD SERVICE ASSISTANT - COOK

Reports to: Kitchen Manager

Job Objectives: Prepares food. Maintains a sanitary and orderly work area.

Minimum

· High school diploma preferred.

Qualifications: Meets all mandated health requirements.

- · A record free of criminal violations that would prohibit public school employment.
- · Food production skills and the ability to use commercial kitchen equipment.
- · Ability to comply with nutrition, health, and safety regulations.
- · Basic bookkeeping skills and the ability to apply basic mathematical concepts.

Responsibilities and Essential Functions:

The following duties are representative of performance expectations. A reasonable accommodation may be made to enable a qualified individual with a disability to perform essential functions.

- · Checks with the kitchen manager for assignments and instructions.
- · Seeks advice when expectations are unclear.
- · Upholds board policies and follows administrative procedures.
- · Supports community partnerships that enhance district programs.
- · Carefully uses products and supplies to control costs and reduce waste.
- · Keeps the kitchen manager informed about supplies and maintenance needed to avoid work schedule interruptions.
- · Follows the published menus.
- · Follows health department regulations (e.g., sanitation procedures, personal hygiene, temperatures etc.).
- · Uses standardized recipes to maintain quality control.
- · Prepares special meals for students with dietary restrictions.
- · Replenishes supplies to maintain an orderly flow of customers.
- · Maintains accurate records and submits reports on time.
- · Ensures that kitchen food/supplies/equipment are properly stored or discarded for proper safety.
- · Promptly documents/reports all safety incidences and/or accidents.
- · Cleans, washes, and sanitizes equipment and food preparation areas.
- · Operates dishwasher and verifies that it is operating correctly (e.g., water temperature/chemical levels to ensure proper sanitization).
- · Operates the cash register. Ensures that money is exchanged correctly. Does not leave the cash register unattended.
- Maintains accurate records and submits reports on time. Accounts for all lunches. Compares cash register reports to production records.
- · Counts and wraps money. Prepares bank deposits.
- · Secures the cash register at the end of the workday or as directed.
- · Serves food to our customers in an efficient way. Follows correct serving sizes.
- · Learns how to operate the fire and safety equipment.
- · Helps prepare for fire, health, and safety inspections.
- · Maintains the confidentiality of privileged information.
- · Secures the kitchen and storage areas as directed.
- · Reports student discipline problems or other related concerns to the building principal.
- Takes precautions to ensure student safety. Reports suspicious circumstances immediately.
- · Reports suspected child abuse and/or neglect to civil authorities as required by law.
- · Participates in staff meetings and professional growth activities as directed.
- · Accepts responsibility for work-related decisions and conduct.
- · Cross-trains with other food service staff. Helps other staff as needed to meet established schedules.
- · Performs other specific job-related duties as directed.

Abilities Required:

The following characteristics and physical skills are essential for the successful performance of assigned duties.

- · Demonstrates professionalism.
- · Carries out prescribed activities efficiently with limited supervision.
- · Works cooperatively to support a successful team effort.
- Communicates effectively using verbal, listening, and writing skills.
- · Reacts productively to interruptions and changing conditions.
- · Averts problem situations and helps resolve work-related conflicts.
- · Maintains an acceptable attendance record and is punctual.

Working Conditions:

District policies/procedures address workplace issues to minimize exposure to the following situations and factors that may not always be predictable.

- · Potential for exposure to blood borne pathogens and communicable diseases.
- · Potential for interaction with disruptive and/or unruly individuals.
- · Exposure to adverse weather conditions and seasonal temperature extremes.
- · Duties may include operating and/or riding in a vehicle.
- Duties require lifting, carrying, and moving work-related supplies/equipment, up to 30 pounds.
- · Duties may include performing repetitive tasks quickly.
- Potential for exposure to air-borne particulates, chemical irritants, combustible materials, electrical hazards, equipment vibrations, noises, odors, and wet floors.
- · Duties may include bending, crouching, kneeling, reaching, and standing.
- · Duties may include working in proximity to moving mechanical parts.
- Duties may include wearing protective clothing and using safety equipment.
- · Duties may include working under time constraints to meet deadlines.
- · Duties may include traveling to meetings and work assignments.

Performance Evaluation:

Job performance is evaluated according to the negotiated bargaining agreement.

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Revised: May, 201	9

Signature:	Date:	