

BIG WALNUT LOCAL SCHOOLS

TITLE:	Food Service Worker
QUALIFICATIONS:	Able to assume responsibility with a minimum of direct supervision General knowledge of basic math and accounting Ability to lift heavy items Adaptable to routine work Demonstrate experience in working with children
REPORTS TO:	Head Cook and Food Service Director
JOB GOAL:	To serve students attractive and nutritious meals in an atmosphere of efficiency, cleanliness, and warmth
PERFORMANCE RESPONSIBILITIES:	Assist in use of food service equipment Promote rapport with students Show receptiveness to new ideas and enthusiasm for food service work. Maintain high standards of safety and cleanliness in the kitchen. Prepares food according to a planned menu and uniform recipes to produce a finished product that is high quality in flavor, appearance and nutrition. Reports immediately to Head Cook any problems or accident occurring in the kitchen. Helps with the daily cleaning and sanitizing of all kitchen equipment. Set up and serve lunch. Assume Head Cook position in their absence. Check items on tray and maintain accurate reports on number and type of lunches served. Demonstrate ability to operate cash register, make change and balance receipts. Count and deposit money collected. Any other duties as required by the Head Cook.
TERMS OF EMPLOYMENT:	Salary and work year to be established by the Board.
EVALUATION: provisions	Performance of this job will be evaluated in accordance with of the Board's Policy on Evaluation of Support Personnel.

[Adoption date: April 10, 2000]