

**TITLE: FOOD SERVICE WORKER - CENTRAL KITCHEN**

PAGE

1

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**GENERAL FUNCTION:** Performs a variety of functions related to the breakfast and lunch meal service in a District secondary school.

**REPORTS TO:** Food Service Operations Manager

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**MAJOR FUNCTIONS AND RESPONSIBILITIES:**

Checks daily menu items and quantities to be served. Prepares breakfast and lunch items according to menu.

Sets up equipment for serving and serves menu items for breakfast and lunch. Takes down, cleans and stores serving equipment at the completion of meal. Ensures proper temperatures are maintained while operating dish machines.

Checks and monitors temperatures of food items. Ensures items are served and stored at proper temperatures according to Health Department regulations.

May serve as cashier during assigned meal(s).

Maintains freezers, storerooms and refrigerators in an orderly manner. Ensures food and staple supplies are sufficient to meet menu requirements. Informs supervisor of supply needs.

Performs other related duties as required.

**KNOWLEDGE, SKILLS AND ABILITIES:**

Ability to make accurate arithmetic calculations.

Ability to work independently, follow written and verbal direction and follow tasks through to completion.

Ability to communicate in person with District staff and students.

Ability to favorably represent the Food Service department and District to students, staff, and the general public.

Ability to foster and maintain positive working relationships with co-workers and student workers.

**WORKING CONDITIONS**

Work is performed in school kitchens requiring an ability to safely lift boxes and equipment up to 40 pounds; stand, bend and stretch for prolonged periods; push heavy carts for long distances; work in an environment with varying temperatures; use a variety of equipment and machines

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**TITLE:**        **FOOD SERVICE WORKER - CENTRAL KITCHEN**  
2

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PAGE

utilized in food preparation.

**LICENSES**

Possession of or ability to obtain a valid health card.

**CLASSIFICATION HISTORY:**

NEW: March 2003

REVISED: July 2007

REVISED: October 2013

FSHourly-CentralKitchen