



NUTRITION SERVICES II

DEFINITION:

Under the supervision of an assigned Nutrition Services Supervisor, leads and participates in food preparation and serving activities at an assigned elementary school site or assists in the preparation and serving of a variety of food in quantity at an assigned secondary school site or Central Kitchen; performs related work as required

DISTINGUISHING CHARACTERISTICS

The Nutrition Services Worker I classification assists in the preparation and serving of food at an assigned school site cafeteria or central kitchen. The Nutrition Services Worker II classification performs more complex food preparation and serving at a school site or central kitchen and may serve as the lead at an elementary school site in the absence of the lead. The Lead Nutrition Services Worker Elementary performs increasingly complex work and serves as a lead at an elementary site. The Lead Nutrition Service Worker Secondary performs increasingly complex work and serves the lead at a secondary school site.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following:

Other duties may be assigned.

- Leads and participates in the preparation, packaging and serving various food items.
- Assists in requisitioning, receiving and storing of foods and supplies at a secondary site or Central Kitchen.
- Requisitions, receives, and stores food and supplies at an elementary site. Estimates quantities of food and supplies required.
- Conducts inventory as required.
- Assists in maintaining proper care of equipment and sanitation of the kitchen.
- Washes dishes and kitchen equipment.
- Oversees and participates in the serving of a variety of foods in quantity.
- Maintains proper care of equipment and sanitation of the kitchen.
- Cleans carts, pots, pans, utensils, and general work area.
- Stocks condiments, food items and paper goods; oversees storage and rotation of supplies in storage areas.
- Maintains a variety of records including work production sheets, temperature logs, and inventory.
- Supervises student workers as assigned.
- Serves as cashier, collecting money, making change and counting totals.
- Operates standard food service equipment such as slicers, ovens, can openers, food carts and warmers.
- Maintains various routine records related to assigned activities as required.
- Prepares bank deposits daily.
- Operates an electronic point of sale system; assures accuracy of student accounts and makes corrections as needed and in accordance with established policies and procedures.
- Operates a variety of office equipment including a computer and assigned software; utilizes applicable food service equipment; drives a vehicle to conduct work.
- Communicates with administrators, personnel and parents to resolve issues and conflicts and exchange information.

QUALIFICATIONS GUIDE**Knowledge of:**

- Standard safety practices and procedures related to the preparation, serving and transporting of food.
- Standard kitchen equipment, utensils and measurements.
- Free and reduced-priced Meal Program.
- Methods and materials used in the preparation, serving and transporting of food.
- Food preparation methods such as washing, cutting, assembling and wrapping foods or ingredients.
- Basic food serving utensils and equipment.
- Basic sanitation and safety procedures related to the preparation and serving of foods.
- State and Federal regulations governing child nutrition programs.
- Interpersonal skills using tact, patience and courtesy.
- Proper lifting techniques.
- Basic math and cashiering skills.
- Oral and written communication skills.

Ability to:

- Estimate quantities needed and to order correct amounts for economical food service.
- Communicate effectively both orally and in writing.
- Count, add, subtract, divide and multiply quickly and accurately.
- Operate a cash register and make change accurately.
- Learn methods and procedures for preparing and serving food in large quantities.
- Work efficiently during rush conditions.
- Oversee the operation of the middle or K-8 school site during the absence of Lead Nutrition Service Worker.

- Understand and follow oral and written instructions.
- Count, add and subtract, and make change quickly and accurately.
- Maintain cooperative relationships with students, faculty, staff and parents.
- Operate a variety of office equipment, a computer and assigned software.

EDUCATION/EXPERIENCE:

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above including one year of food preparation experience.

LICENSES AND OTHER REQUIREMENTS:

- Incumbents are required to adhere to the annual minimum required training hours for School Nutrition Staff per the USDA Guide to Professional Standards for School Nutrition Programs.
- Hold and maintain current ServSafe certificate or equivalent (California Retail Food Code).

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

- Standing for extended periods of time.
- Hearing and speaking to exchange information.
- The employee must regularly lift and/or move up to 25 pounds and occasionally lift and/or move up to 50 pounds.
- Dexterity of hands and fingers to operate food service equipment.
- Reaching overhead, above shoulders and horizontally.
- Bending at the waist, kneeling or crouching.
- Seeing to monitor food quality and quantity.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. The noise level in the work environment is usually loud. Hazards include:

- While performing the duties of this job, the employee is occasionally exposed to extreme heat and cold.
- Exposure to very hot foods, equipment, and metal objects.
- Working around knives, slicers or other sharp objects.
- Exposure to cleaning chemicals and fumes.
- Exposure to cold due to refrigerators and freezers

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