

SCHOOL DISTRICT OF LEVY COUNTY

JOB DESCRIPTION

WORKER, FOOD AND NUTRITION SERVICES

MINIMUM QUALIFICATIONS:

- (1) High School Diploma or equivalent preferred.
- (2) One (1) year of verified job-related experience may be used in lieu of the education.
- (3) Experience in food preparation preferred.
- (4) Current ServSafe Certification preferred. Willingness to obtain required.

KNOWLEDGE, SKILLS AND ABILITIES:

Ability to perform routine manual duties involving preparation, cleanup, and serving food. Ability to effectively communicate orally and in writing. Ability to follow oral instructions and written directions. Ability to work efficiently and effectively at a fast-paced kitchen environment. Ability to stand for long periods of time. Ability to establish and maintain positive working relationships with a diversity of groups and individuals. Basic math skills necessary for, but not limited to, preparing recipes, conducting inventory of food and non-food items and counting money and making change. Ability to learn to utilize computer programs currently available in food service operation. Ability to learn to operate food service equipment.

REPORTS TO:

Food and Nutrition Services Manager and/or Food and Nutrition Services Assistant Manager

JOB GOAL

To prepare nutritious and appetizing meals in a clean and safe environment, serve with a positive and friendly attitude, and produce using cost-effective measures that will support the goals of the District.

SUPERVISES:

N/A

PERFORMANCE RESPONSIBILITIES:

- * (1) Perform on a rotating schedule assigned work in the school food service facility. This work includes, but is not limited to:
 - accurate cashiering activities
 - food preparation, completion of production records, and meal service
 - cleaning of kitchen, serving, and storage areas
 - record keeping of tasks forms and temperature charts
 - storage and care of food and supplies

- * (2) Attend meetings, trainings, or conferences to promote professional growth and obtain the

annual Continuing Education hours required by the USDA Professional Standards guidelines.

- * (3) Clean and sanitize the food service facility and equipment.
- * (4) Operate and maintain food service equipment in a safe and skillful manner.
- * (5) Follow attendance, punctuality, proper dress code and other qualities of an appropriate work ethic.
- (6) Perform other incidental tasks consistent with the goals and objectives of this position.
- * (7) Ability to work in a constant state of alertness and safe manner.

PHYSICAL REQUIREMENTS:

Medium Work: Exerting up to 50 pounds of force occasionally, and/or up to 20 pounds of force frequently and/or up to 10 pounds of force as needed to move objects.

TERMS OF EMPLOYMENT:

Salary and benefits shall be paid consistent with the District's approved compensation plan.
Length of the work year and hours of employment shall be those established by the District.

EVALUATION:

Performance of this job will be evaluated in accordance with provisions of the Board's policy on evaluation of personnel.

*Essential Performance Responsibilities

**Job Description Supplement Code 11 Group
2 of the ESP Salary Schedule DOE Job Code
76023**

**Board Approved 05/04/1999
Revised Board Approval 06/25/2019**