

AMADOR COUNTY UNIFIED SCHOOL DISTRICT
FOOD SERVICE WORKER II

DEFINITION

Under general supervision, to prepare and serve a variety of hot and cold foods to students; and to perform related work as required.

CLASS CHARACTERISTICS

Positions in this class perform work which is in accordance with established instructions. Incumbents receive thorough instructions when tasks are initially assigned and, after training, are expected to perform food preparation and serving duties without constant supervision. A major portion of the incumbent's time in this class is spent in general food service work, exclusive of skilled cooking and baking. Incumbents are assigned to the campus cafeteria and kitchen where they work with moderate independence in preparing assigned areas for daily serving to students and faculty.

EXAMPLES OF DUTIES

- Receives, prepares, serves and sells food to students and faculty, making change as necessary;
- Prepares salads, hot and cold sandwiches, desserts and entree items;
- Cleans, cuts and otherwise prepares fresh vegetable items;
- Pans food for cooking and baking;
- Cuts pies, cakes, sandwiches and other items;
- Cleans tables, chairs, food containers, serving counters and other kitchen equipment;
- Washes pans, trays, plates, silverware and serving equipment;
- Arranges, readies and reheats a variety of prepared food products, ensuring that sanitation and safety are preserved and that the products look presentable to students;
- Stores food products;
- Operates slicers, mixers, ovens, toasters, dish washers, grills and deep fat friers;
- Dismantles food displays and builds next meal food displays;
- Disassembles, cleans and reassembles food preparation machines, including the slicer, shake machine, frier, juice machine, cocoa machine and warmers;
- Makes coffee;
- Refills coffee machine, napkin holders, ketchup bottles and sugar containers;
- Rotates food for freshness;
- Prepares serving facilities for efficient daily operation;
- Puts appropriate amount of hot foods into warmers, as well as preparing sandwiches;
- Refills punch and shake machines;
- Makes French fries;
- Sets up packaged foods, fruit, milk and dessert items;
- Takes inventory;
- Loads and unloads District vehicles;
- Transports food and supplies in District vehicles;
- May perform limited cooking and baking under the supervision of a skilled food service worker;
- Orders food products and keeps necessary records;

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- Orders paper goods;
- Keeps records;
- Prepares written reports;
- Count student meal tickets and/or monies and use computer for Point of Service Transactions;
- Performs related work as required.

LICENSE REQUIRED

Possession of a valid and appropriate California Driver's License.
May require a Prometric Certified Professional Certificate as required by the State of California.

GENERAL QUALIFICATIONS

Knowledge of:

Principles and methods of quantity food preparation, serving and storage;
Basic kitchen utensils and equipment;
Care and use of standard cafeteria appliances and utensils;
Sanitation and safety procedures related to food preparation, serving and storage;
Basic weights and measures;
Basic personal hygiene related to food handling work;
Basic mathematics;
Appropriate safety precautions and procedures.

Ability to:

Operate standard cafeteria appliances, equipment and utensils;
Maintain utensils, equipment and cafeteria in a safe and sanitary condition;
Read, follow, expand and decrease recipes;
Arrange and decorate foods in an appetizing manner;
Estimate amounts of food and ingredients needed;
Understand and carry out oral and written instructions;
Establish and maintain effective working relationships with those contacted in the course of work.

TRAINING AND EXPERIENCE

Any combination of training, education and experience which demonstrates an ability to perform the duties of the position. A typical qualifying entrance background is working-level experience performing food preparation duties in a school;

and

Completion of informal training in food preparation and food preparation machine operation;

or

Experience at or equivalent to the level of Food Service Worker I in the Amador County Unified School District, from which the incumbent has acquired the knowledge and abilities listed above.

PHYSICAL DEMANDS AND WORKING CONDITIONS

This position requires the prospective employee to pass a pre-employment physical.

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Physical Requirements:

1. Employee lifts/carries 60 pounds occasionally (less than 33% of the time).
2. Employee lifts/carries 30 pounds frequently (34-66% of the time).
3. Employee lifts/carries 15 pounds constantly (67-100% of the time).
4. Employee's position requires pushing a maximum force of 63.9 pounds on objects.
5. Employee's position requires pulling a maximum force of 63.9 pounds on objects.

Vision:

Positions in this class require vision (which may be corrected) to read small print.

Other Conditions:

Incumbents may be required to wear protective apparel, including face protectors and aprons.

SALARY LEVEL

Range 9 of the ACUSD Classified Salary Schedule.