

NUTRITION SERVICE WORKER III

DEFINITION

Under general supervision, performs skilled functions and activities in cooking, baking, and salad preparation in large quantities; assists in the leading of nutrition services personnel and in the maintenance of a nutrition services facility in an orderly, safe, and sanitary condition; performs other related work as assigned and/or required.

ESSENTIAL DUTIES

- prepares, cooks, and bakes a variety of foods and baked goods, including cakes, cookies, breads, rolls, vegetables, and a variety of entrees
- prepares salad greens and vegetables
- reviews recipes and menus; estimates needed ingredients and the time required for the cooking and baking of a variety of foods and baked goods
- assists or leads in the receiving, inspecting, wrapping, and storing of foodstuffs, supplies, and materials
- maintains inventory control and in the requisitioning of foodstuffs, supplies, and materials
- leads and coordinates the activities of nutrition services personnel in the maintenance of the kitchen facility and equipment in an orderly, clean, safe and sanitary condition
- maintains records and prepares reports as required
- assists in the training of nutrition services personnel
- leads and coordinates the work of others
- provides technical input into the performance appraisal of nutrition services personnel
- leads and coordinates the work of others; plans, assigns, and leads employees in the preparation and serving of school meals

QUALIFICATIONS

Knowledge of: Methods, procedures, and techniques of cooking, baking, and salad making in large quantities; standard food service supplies and equipment; basic computer skills and knowledge; basic math; record keeping and report development procedures; national lunch and breakfast program requirements; nutrition, dietary requirements, and alternative food sources.

Ability to: Skillfully cook, bake, and prepare salad greens and vegetables; adhere to large quantity food preparation and preparation standards; lift and transport foodstuffs, materials, and supplies; understand and follow oral and written directions; establish and maintain cooperative working relationships; operate a forklift and/or pallet jack.

PHYSICAL DEMANDS

The physical requirements indicated below are examples of the physical aspects that persons within this position classification must perform in carrying out essential job functions.

- will frequently exert 25 to 50 pounds of force to lift, carry, push, pull, or otherwise move objects
- will walk or stand for extended periods of time; will be required to bend, stoop, crouch, kneel, reach above shoulder level, and/or to ascend and descend a step stool or step ladder, stairs, scaffolding, and ramps
- must possess the ability to hear and perceive the nature of sound
- must possess visual acuity and depth perception
- must be capable of providing written and oral information, both in person and over the telephone
- must possess the manual dexterity to operate equipment and use hand tools, and to handle and work with various objects and materials

Reasonable accommodation may be made to enable a person with a disability to perform the essential functions of the job.

EXPERIENCE AND EDUCATION

Experience: Four years of experience in quantity baking, cooking, salad preparation, and food service facility maintenance in a commercial, institutional, or school food service facility, and two years in a lead capacity.

Education: Verification of a High School diploma, a GED certificate, or a higher degree; supplemented by training or course work in nutrition and in safety and sanitation procedures.

License Requirement: Possession of a valid California Motor Vehicle Operator's License.

Certificate: An approved and accredited Food Safety Certificate is required at time of employment and must be renewed every five years.

Condition of Employment: Insurability by the District's liability insurance carrier may be required.