

NUTRITION SERVICE WORKER I

DEFINITION

Under general supervision, maintains food service facilities and equipment in a neat, clean, safe and sanitary condition; assists in the preparation, setting up, serving and selling of food; performs other work as assigned and/or required.

ESSENTIAL DUTIES

- participates in the maintenance of proper sanitary conditions; including the cleaning of utensils, pans, equipment, and kitchen facilities
- records food temperatures to ensure quality control and food safety
- participates in the preparation, packaging and distribution of foods, including the preparation of sandwiches, relishes, hot entrees, and a variety of other foods
- supervises students in the various serving lines
- assists in setting up food preparation lines
- heats, sets up, sells, and serves food to students and faculty
- cleans and stores kitchen equipment
- acts as cashier, including counting cash receipts and maintaining simple records

QUALIFICATIONS

Knowledge: Sanitation and safety practices and procedures; basic methods of preparing and serving foods in large quantities; standard food service appliances and equipment; mathematical calculation processes and simple record keeping procedures.

Ability to: Operate a variety of food service equipment; collect money and make change accurately; work quickly and efficiently; understand and follow oral and written directions; establish and maintain cooperative working relationships.

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 food service related equipment, and use hand tools and to handle and work with various objects and materials
- will frequently work in hot or cold environments

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

EXPERIENCE AND EDUCATION

Experience: None.

Education: Verification of a High School diploma, a GED certificate, or a higher degree.

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

Certificates: A San Bernardino County approved Food Handlers Card is required at time of employment and must be renewed every three years.

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