



**CLASS TITLE: CHILD NUTRITION SERVICES WORKER
UNIT 2**

BASIC FUNCTION:

Under the direction of Director of Child Nutrition Services, assist in quantity preparation and serving of foods at assigned school sites; maintain food service facilities, equipment and utensils in a clean and sanitary condition.

REPRESENTATIVE DUTIES:

ESSENTIAL DUTIES:

Assist in quantity preparation and serving of foods at an assigned school site; assemble various ingredients; heat, package and wrap food items according to established procedures and portion control standards; serve meals and set out prepared foods.

Maintain food service facilities, equipment and utensils in a clean and sanitary condition; clean serving counters, tables, food containers and food service equipment; operate dish washers and wash trays, pots, pans, plates, utensils and other serving equipment as assigned.

Perform cashiering duties as assigned; count money and make correct change; distribute, collect, sort, count, scan and mark lunch tickets as required; balance and verify cash drawers; prepare bank deposits as directed; utilize a computer to perform transactions and input data as assigned.

Prepare food and beverages for sale; count and set-up plates, trays and utensils; stock condiments, food items and paper goods; assist in the receipt, storage and rotation of food items and supplies in storage areas; assist with meal counts and inventories as directed.

Prepare entrees, fruits, vegetables, sandwiches, salads, meats, pizza, eggs, cereal, breads, desserts, dressings and other assigned foods for distribution; mix, slice, grate and chop food items; open cans; replenish containers as necessary; assemble sack lunches as assigned.

Communicate with students and staff to exchange information; notify students of meal portion and nutritional standards as appropriate.

Operate standard food service equipment such as slicers, ovens, can openers, food carts and warmers.

Maintain various routine records related to assigned activities as required.

OTHER DUTIES:

Some incumbents in this class may be assigned to drive a vehicle to conduct work as assigned.

Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Basic food preparation including washing, cutting and assembling food items and ingredients.

Sanitation and safety practices related to preparing, handling and serving food.

Standard kitchen equipment, utensils and measurements.

Oral and written communication skills.

Basic math and cashiering skills.

Proper lifting techniques.



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Basic record-keeping techniques.

ABILITY TO:

Assist in quantity preparation and serving of foods at an assigned school site.
Maintain food service facilities, equipment and utensils in a clean and sanitary condition.
Perform cashiering duties as assigned.
Learn to operate a computer as required.
Operate standard kitchen equipment safely and efficiently.
Follow health and sanitation requirements.
Wash, cut, slice, grate and assemble food items.
Communicate effectively both orally and in writing.
Work cooperatively with others.
Understand and follow oral and written instructions.
Make basic math computations.
Maintain routine records related to work performed.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above.

LICENSES AND OTHER REQUIREMENTS:

Valid and appropriate ServSafe Food Handler's Card/Certification.
Some positions in this class may be required to possess a valid California driver's license.

WORKING CONDITIONS:

ENVIRONMENT:

Food service environment.
Subject to heat from ovens.

PHYSICAL DEMANDS:

Standing for extended periods of time.
Hearing and speaking to exchange information.
Lifting, carrying, pushing or pulling moderately heavy objects as assigned by position.
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.

HAZARDS:

Heat from ovens.
Exposure to very hot foods, equipment, and metal objects.
Working around knives, slicers or other sharp objects.
Exposure to cleaning chemicals and fumes.