
LEAD FOOD SERVICE WORKER

Job Description:

Under supervision of the Food Service Supervisor, direct and participate in the operation of the Central Kitchen. Perform a variety of tasks, including preparing, cooking and serving foods in large quantities. Coordinate and monitor the duties of food service workers in a lead capacity.

Qualifications:

1. Knowledge: Knowledge of basic food quantity food preparation, food service and sanitation principles as it applies to school food service.
2. Ability: Ability to follow written and verbal directions; read and write English; perform assigned tasks without close supervision.
3. Experience: One year of paid or unpaid experience in a kitchen, preferably in a school district.
4. Education: Equivalent to completion of the twelfth grade.
5. Possess valid California Driver's license.
6. Serv-Safe Certificate required.

Typical Duties:

1. Acts as a lead in coordinating and monitoring duties of Food Service Workers.
2. Directs and participates in the preparation, serving and/or transporting of food for daily menu and special events.
3. Requisitions food and supplies from the warehouse.
4. Assures overall quality and quantity of food served.
5. Operates and maintains equipment in kitchen.
6. Directs and assists in the cleaning of dishes, pots, pans, utensils, kitchen equipment and food service areas.
7. Completes daily production records for elementary schools.
8. Ensures general sanitation and safety procedures are followed.
9. Directs student helpers.
10. Requisitions custodial supplies and equipment as needed.
11. Assures that kitchen and storage area are clean and organized.
12. Handle and dispose of refuse, using proper sanitation.
13. Responsible for daily deposit at the high school.
14. Performs other duties as required.

Physical Requirements:

Employees in this position must have the ability to

1. Physical agility to frequently stoop, kneel, bend, crouch, reach overhead, grasp, push, pull, lift and move objects up to 50 lbs shoulder height and occasionally lift in excess of 50 lbs with assistance.
2. Demonstrate normal depth perception.
3. Stand or walk for extended periods of time.

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4. Specific vision abilities required include close vision, distance vision, color vision, depth perception and the ability to adjust focus.
5. Verbal communication including the ability to hear at normal room levels.
6. Ability to use telephones and office equipment.

Work Environment:

Work is performed in indoor and outdoor environments, exposures to dusts, oils and cleaning chemicals. May work on ladders. May work with exposure to moisture, some exposure to childhood and other diseases in a school environment. Regular contact with other school district staff and students. Frequently exposed to extreme cold and heat from freezers and ovens. Works near and with mechanical parts as in mixers and slicers.

Immediate Supervisor: Food Service Supervisor

Assignment : Up to 8 hours per day as determined by the Supervisor

Salary: CFTA Salary Schedule: Range 28