

NUTRITION SERVICE WORKER II

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; assists in the leading of nutrition service personnel; performs other work as assigned and/or required.

ESSENTIAL DUTIES

- participates in the preparation, packaging and distribution of foods, including the preparation of sandwiches, salads, relishes, hot entrees and a variety of other foods
- packages foods following predetermined portion control standards
- assists in maintaining the food service facility in a safe, clean, and sanitary condition
- assists in the preparation of entrees, vegetables, salads, salad dressings, and desserts
- may assist in requisitioning, receiving, and storing of food supplies and materials
- assists in maintaining inventory control and operational records
- washes and stores utensils, containers, and trays
- disassembles, sanitizes, and reassembles food preparation equipment
- records food temperatures to ensure quality control
- determines whether foods returned to schools are to be retained
- assists in the wrapping and storage of foods
- participates in the maintenance of proper sanitary conditions, including the cleaning of utensils, pans, equipment, and nutrition service facility

QUALIFICATIONS

Knowledge of: Methods and procedures for preparing and serving food in large quantities; standard food service terminology, appliances and equipment; sanitation and safety practices and procedures; basic mathematical calculations and measurement processes.

Ability to: Adhere to standard menus and recipes in the preparation of foods and snacks; operate and maintain food service related equipment; collect money and make change accurately; maintain foods at a proper temperature; work efficiently and effectively; 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 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: One year of quantity food preparation, service, and kitchen maintenance functions in a commercial, institutional, or school food service facility.

Education: Verification of a High School diploma, a GED certificate, or a higher degree; supplemental training in food preparation, safety, sanitation, or other related areas is desirable.

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

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

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