

**ECLQP"XCNNG [ "WPKQP"UE JQQN"FKUVTKEV  
RGTUQPPGN"EQO OKUUKQP**

**Lqd"Encuu"Fguetkrvkqp**

**EJKNF"PWVTKVKQP"YQTMGT"K"6"EGPVTCN"MKVEJGP**

**FGRCTVOGPVIUKVG< Child Nutrition Center  
S e**

Prepare and package food items such as vegetables, fruits, salads, and dressings at the Central Kitchen for distribution to school sites; wrap and sort food items according to established portion control standards.

Set up ingredients, cups, pans, and trays in preparation for packaging; assemble various ingredients and pack and wrap items utilizing equipment controls according to established procedures; inspect food for portion and quality control.

Retrieve food items according to established quantity specifications as required; open cans; replenish containers as necessary; assist in the storage and rotation of supplies in storage areas.

Operate standard food service equipment such as ovens, warmers, mixers, slicers, rice cookers, and serving cart and food service machines.

Assure temperatures on the hot cart and refrigerated cart remains constant and accurate; take and record the temperature at the time the hot cart is delivered to the school site; make an adjustment to the temperature gauge as necessary.

Maintain various records related to inventory and assigned duties; participate in regular and periodic inventories as assigned.

Read and interpret records to determine proper food quantity specifications.

Perform classification-related duties as assigned for ensuring the efficient and effective functioning of the work unit and the District, including various mandatory District trainings.

## MPQYNGF I G"CPF"CDKNKVKGU<

### KNOWLEDGE OF:

Practices, procedures, and techniques involved in quantity food preparation and packaging.

Operation of specialized machines used in quantity packaging of food items.

Sanitation practices related to the handling of food.

Standard kitchen equipment, utensils, and measurements.

Portion control techniques.

Proper lifting techniques.

Interpersonal skills using tact, patience, and courtesy.

Oral and written communication skills.

Record-keeping techniques.

Basic mathematics.

### ABILITY TO:

Operate standard kitchen equipment safely and efficiently.

Follow health and sanitation requirements.

Communicate effectively both orally and in writing.

Understand and follow oral and written directions.

Maintain various records related to work performed.

Read and interpret records to determine proper food quantity specifications.

Work cooperatively with others as part of a team.

Meet schedules and timelines.

Add, subtract, multiply and divide with speed and accuracy.

**GFWECVKQP"CPF"GZRGTKGPEG<**

Any combination equivalent to high school graduation or equivalent and some experience in food preparation, kitchen maintenance, and handling cash transactions.

**NKEGPUGU"CPF"QVJGT"TGSWKTGOGPVU<**

Incumbents must obtain a Food Handler's Certificate within the probationary period.

**YQTMKPI"EQPFKVKQPU<**

**ENVIRONMENT:**

Food service environment.

**PHYSICAL DEMANDS:**

Standing/walking for extended periods of time.

Hearing and speaking to exchange information.

Lifting, carrying, pushing, or pulling moderately heavy objects up to 50 lbs. 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:**

Working around machinery having moving parts, knives, slicers, or other sharp objects.

Hot ovens.

Cold temperatures of walk-in freezers and refrigerators.

Exposure to cleaning chemicals and fumes.

**ENGCTCPEGU<**

Criminal Justice Fingerprint /Background

T 6