

# Coast Unified School District

**Title:** Food Service 2

**Salary Range:** 7

**Job Summary:**

Responsible for the performance of skilled food production and services, assists in the management of the assigned food service functions including the operation of an area preparation kitchen in the manager's absence.

**Qualifications:**

Required:

1. Knowledge of basic methods of food preparation, serving and storage
2. Knowledge of care and use of food service equipment
3. Knowledge of sanitation and safety procedures related to food preparation and serving
4. Knowledge of methods of computing food quantities required by prescribed menus
5. Ability to follow written instructions related to food preparation
6. Ability to perform with accuracy, independently.
7. Passage of Food Safety Certification within 6 months of hire date (provided by district)
8. Minimum 2 years of K-12 food service experience
9. High school graduate or equivalent

Desirable:

1. Training in school food service
2. Experience in quantity food preparation
3. Bilingual

**Essential Functions:**

Participates in the preparation, packaging and serving of meals; estimates quantities of food and supplies required; receiving and storage of foods and supplies; assist in maintaining proper care of equipment and sanitation of the kitchen; assists in inventorying and maintaining necessary records and reports; performs related duties as required; may perform any of the duties of a Food Service 1.

**Physical Requirements:**

1. Ability to stand and circulate for extended periods of time
2. Ability to communicate so others will clearly understand normal conversation
3. Ability to bend and twist, kneel and stoop.
4. Ability to lift/carry/push/pull 39 pounds on a regular basis and up to 50 pounds occasionally
5. Ability to lift 25 pounds from shoulder to overhead

6. Ability to reach in all directions
7. Physical dexterity in limbs and digits to operate equipment

Note: This list of essential functions and of physical requirements is not exhaustive and may be supplemented as necessary in accordance with the requirements of the job.

**Supervision:**

Under the direction of the Food Service Lead and the general supervision of the Food Service Manager.