

Coast Unified School District

Title: Food Service 3

Salary Range: 10

Job Summary:

Responsible for the coordination of the food services and nutrition program. Employees in this classification receive limited supervision from the Director of Food Services within a broad framework of standard policies and procedures

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. Ability to keep accurate and detailed records
8. Computer literacy
9. Familiarity with federal guidelines
10. Passage of Food Safety Certification within 6 months of hire date (provided by district)
11. Minimum 5 years of K-12 food service experience
12. High school graduate or equivalent

Desirable:

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

Essential Functions:

Assists in the direction of Food Service 1 & 2, participates in the preparation, service and storage of food in accordance with legal requirements. Implements operation procedures which ensure that prepared foods are delivered to district sites in a timely, effective and inviting manner; maintains standards of cleanliness and sanitation; prepares daily reports and monthly inventory reports; performs related duties as required; assists food service personnel in the central and satellite kitchen and may perform any of the duties of Food Service 1 & 2.

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.