

FOOD SERVICE WORKER II

CL:6

DEFINITION

Under general supervision, acts as cook in a multiple school program providing complete hot lunches for the home school and one or more other schools or acts as a cook's helper in a centralized school preparation kitchen and performs other responsible or difficult duties connected with the preparation and service of foods.

DUTIES

Follows menus and recipes in the preparation of meat dishes or other main dishes; Assembles and cooks ingredients for vegetables, sauces, and sandwiches; Assists in cleaning and storing kitchen equipment and food supplies; Works with, instructs, and supervises assigned helpers; Performs any combination of the following duties; Independently prepares and cooks entrees and other hot foods; Operates a wide variety of kitchen equipment; May operate cash registers, count cash, and tally receipts; Sets up steam tables and serving counters; Directs the work of assistants in lower job classes; Performs other duties reasonably related to the job class.

MINIMUM QUALIFICATIONS

KNOWLEDGE: Modern methods of quantity food preparation, cooking, and service, and the use and care of kitchen utensils and equipment.

ABILITY: Operate cash registers and maintain simple clerical records; Physical condition necessary to maintain a rigorous work schedule.

EXPERIENCE: The skills, knowledge, and abilities listed above would typically be acquired through attaining two years experience in the class of Food Service Worker I.

EDUCATION: Completion of the eight grade or equivalent.

NORMAL TERMS OF SERVICE

Four to eight hours per work day, ten months per year.

IMMEDIATE SUPERVISOR(S)

Director of Food Services
Cooks I and II

REPORTING SUPERVISOR

Director of Food Services

REVIEWING OFFICER

Director of Food Services