

Goleta Union School District

Food Service Worker II

Basic Function

Under direction of the Head of Food Services, assist with a variety of responsible tasks related to the serving of food at an assigned school food service location; prepare routine records and reports related to food service activities; provide work direction to food service staff at an assigned site.

Representative Duties

Assist in the serving of food, sandwiches, salads, sauces and dressings; assure proper quantities and quality of food prepared according to established portion control standards. E

Portion and serve food to students and staff according to established procedures. E

Prepare routine records and reports related to food service activities; submit to appropriate personnel as required. E

Assure compliance with approved safety practices and maintain sanitary working conditions. E

Clean serving counters, food containers and other food service equipment. E

Prepare and serve food in appropriate quantities to students and faculty in a timely manner. E

Provide work direction to food service staff as directed. E

Perform cashiering duties; receive money and make change; count money and lunch tickets and submit to appropriate personnel as required. E

Assist in the preparation of entrees, vegetables and other food as assigned.

Perform related duties as assigned.

Knowledge and Abilities

Knowledge of:

Rules and regulations pertaining to health and safety in cafeterias.

Quantity cooking, baking and nutrition.

Basic quantity food preparation utensils and equipment.

Portion control in serving.

Departmental inventory and ordering requirements.

Ability to:

Prepare and serve food in accordance with health and sanitation regulations.

Operate standard kitchen equipment safely and efficiently.

Train and review the work of others.

Learn the rules, regulations and eligibility requirements of the National School Breakfast and Lunch Program.

Learn department and program objectives and goals.

Operate a cash register and make change accurately.

Establish and maintain cooperative and effective working relationships with others.

Any combination equivalent to: graduation from high school and one year of experience in quantity food

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preparation and serving.

Licenses and Other Requirements

None

Working Conditions

Environment

Food service environment.

Physical Demands

Lifting heavy canned food cases.

Stooping and bending at the waist.

Dexterity of hands and fingers to operate various kitchen equipment and utensils.

Reaching overhead, above the shoulders and horizontally to store food and related materials.

Hazards

Food Service Worker II incumbents perform more responsible food service activities related to the setup of equipment, serving food and serve as a lead person in an assigned food service program. The Food Service Worker III classification is assigned to the central kitchen operation and prepares food for District-wide distribution. Food Service Worker I incumbents perform basic and routine