

Goleta Union School District

Food Service Worker III

Basic Function

Under the direction of the Head of Food Services, perform a variety of large quantity food preparation work in the central kitchen; utilize specialized large quantity food production equipment.

Representative Duties

Receive production assignments, quantities and schedules. E

Perform varied hot and cold food production in accordance with established methods and standards; understand and follow departmental standards for safety, sanitation and quality. E

Check products during production and upon completion for conformity with standards; verify preparation of requisitioned quantities of product; package finished products for storage and transport, affixing proper labels on packages. E

Load and unload food onto carts and place carts in appropriate food storage areas; work in alternating hot and cold areas. E

Operate and maintain a variety of kitchen equipment including broilers, slicers, steamers, steam pots, ovens and related equipment. E

Maintain assigned production area in clean and orderly condition; clean and sanitize ovens, pots, pans and other equipment and food service areas; wash, fold and store kitchen laundry items. E

Advise the supervisor of production problems, equipment malfunction and the need for supplies as necessary; provide information for routine production reports.

Participate in the receipt of kitchen deliveries; unload trucks and store supplies according to established procedures; assist with inventory procedures as directed.

Train and provide work direction and guidance to others as assigned.

Perform related duties as assigned.

Knowledge and Abilities

Knowledge of:

Methods, procedures and techniques of cooking and baking in large quantities.

Basic arithmetic, record-keeping and report development procedures.

National School Lunch Program requirements.

Nutrition, dietary requirements and alternative food sources.

Sanitation and safety standards applicable to a food service operation.

Principles of training and providing work direction.

Ability to:

Utilize methods, equipment, materials, practices and standards involved in large quantity school food production.

Learn and operate large quantity food production equipment with skill and efficiency.

Food Service Worker III

Measure ingredients and make mathematical calculations accurately.

Communicate effectively both orally and in writing.

Understand and follow oral and written instructions.

Train and provide work direction to others.

Learn and follow District policies, regulations, procedures and practices.

Lift and transport food stuffs, materials and supplies.

Establish and maintain cooperative and effective working relationships with others.

Any combination equivalent to: graduation from high school and two years of large quantity food preparation experience.

Licenses and Other Requirements

None

Working Conditions

Environment

Food service environment.

Exposure to heat and cold.

Physical Demands

Heavy physical labor.

Lifting heavy objects.

Bending at the waist, kneeling or crouching.

Carrying, pushing or pulling.

Standing for extended periods of time.

Hazards

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 food service activities related to the serving of food. Food Service Worker II incumbents perform more responsible food service activities related to the setup of equipment, serving food and serve as