



Job Code:	
Position:	Food Service Aide
Salary:	
Reports To:	Food Service Supervisor
Department:	
FLSA:	Non-Exempt
Board Approval Date:	
Posting Date:	
Closing Date:	Until Filled

Summary:

Performs a variety of duties in the cafeteria to make sure students are well-fed and to keep the kitchen running effectively and efficiently.

Minimum Requirements:

Knowledge (position requirements at entry)

- ✓ Safety, Sanitation, and security procedures;
- ✓ Basic mathematics.
- ✓ Department organization, methods, standards and practices.
- ✓ Federal and state laws and regulations governing the preparation, storage and dissemination of food.

Skills (position requirements at entry)

- ✓ Preparing (cooking, baking) food for large numbers of people.
- ✓ Communication, interpersonal skills as applied to interaction with coworkers, supervisor, the general public, etc. sufficient to exchange or convey information and to receive work direction.

Training and Experience (position requirements at entry)

- ✓ High School Diploma or G.E.D.;
- ✓ Post-secondary food service training or some relevant food service work experience is desirable.
- ✓ Meets all mandated health screening requirements (e.g., negative tuberculosis test, etc.).
- ✓ Or any combination of education and experience sufficient to successfully perform the essential duties of the job such as those listed above.

Licensing Requirements (position requirements at entry)

- ✓ Food Handler's card within 30 days of employment.
- ✓ A Current AZ Fingerprint Card

Essential Functions:

- Prepare and serve meals for students, including preparing a variety of food preparation tasks. Cuts, chops, measures and prepares foods, food products, and related items.
- Operating serving lines, operating point-of-sale, and complying with all local, state and federal laws and guidelines when operating meal service.
- Provide high quality customer service, supervision of student safety, and welcoming and positive interactions with all students and staff at all times.
- Sweeps and mops cafeteria and kitchen floors each serving day.
- Maintain an orderly, safe and clean kitchen and cafeteria at all times.
- Other duties as assigned.

Marginal Functions:

- Complete and maintain manager reports and daily food production records as required by federal regulations.
- Complete a minimum of 6 hours of professional standards training per USDA requirements for schools participating in the NSLP.
- Effectively utilizes district technologies appropriate to the position and assumes responsibility for attending district training needed to successfully perform designated responsibilities as directed by Food Service Supervisor.
- Additional duties as assigned.
- Ensures area is clean and restores to original set-up.

Physical Requirements:

- Positions in this class typically require: climbing, balancing, stooping, kneeling, crouching, reaching, standing, walking, pushing, pulling, lifting, grasping, talking, hearing, seeing, and repetitive motions.
- Specific vision abilities required by this job include close vision such as to read handwritten or typed material, and the ability to adjust focus, close vision, distance vision, color vision, peripheral vision and depth perception.
- Heavy Work: Exerting (lifting) up to 50 pounds of force frequently, and/or up to 20 pounds of force constantly to move objects.
- The noise level in the work environment is usually moderate.

Must hold a current Fingerprint clearance card

Prepared by The Professional Group Public Consulting Inc. 2/22