FOOD SERVICE EMPLOYEES

Food service employees will be compensated in conformance with the minimum federal wage law concerning schools or as set by the board of education.

All cooks hired in the Child Nutrition Program will be encouraged to attend a minimum of one state-sponsored cooking school annually, or as directed by the superintendent, with the exception of personnel hired in an emergency situation. The school district will pay applicable expenses. All food service employees will be given an overview of the Process Approach to HACCP after being hired and before handling food. Periodic refresher training for employees will be provided on a quarterly basis.

All food service employees are employed by the board of education. Lunches will be each school day for the calendar year. Employment will begin one week prior to the start of the school year and will end one week following the close of school. Each workday will begin and end at times specified by the superintendent.

Any substitute food service employees will be given instructions on the Process Approach, a list of necessary procedures relevant to the tasks they will be performing, and the corresponding records to be kept.

Food service employees are expected to produce a well-balanced meal and serve it in an attractive manner. The food services director/cafeteria manager will oversee the preparation of the food, preparation of the food for the next day's use, and the clean up of the cafeteria. The food services director/cafeteria manager will plan menus, order food, take care of lunch tickets, plan work schedules and maintain all records required by state law, including inventories, ledgers, menu planning books, and claims.

The board of education may provide, as part of their compensation, lunches for cooks and custodians who work in the lunchroom. The cost of the meals will be included as taxable compensation on the W-2 in accordance with IRS rules and regulations.

REFERENCE: Section 111 of the Child Nutrition and WIC Reauthorization, P.L. 108-265