Job Title: Food Service Worker
Department: Food Service
Number Employed: 6 hours per day – full benefits
Location(s) of Job: MGES
Salary Schedule: $14.06 per hour

GENERAL FUNCTION
Maintain kitchen and food preparation for School lunch program.

ORGANIZATION STRUCTURE
Job Title: Food Service Worker
Jobs Reporting to this Title: None
Supervisor's Title: Food Service Manager

REPRESENTATIVE ESSENTIAL DUTIES AND RESPONSIBILITIES
1. Prepare food for special diet restrictions.
2. Help with preparations of meals, including breads, main dishes, desserts, other foods and serving lunch.
3. Document food usage, supply usage and tray counts.
4. Wash and put away dishes, restock serving supplies.
5. Sweeping, mopping, cleaning and sanitizing all areas of kitchen and lunch tables.

MARGINAL FUNCTIONS
Other duties as assigned. Work well with school aged children.

This description should not be construed to contain every function/responsibility that may be required to be performed by an incumbent in this job. Incumbents are required to perform other related functions as assigned.

QUALIFICATION REQUIREMENTS
To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The requirements listed below are representative of the education, knowledge and experience requirements; the machines, tools and equipment used; and any licenses or certifications required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.
Physical Requirements--Not limited to the following:
1. Need to be able to lift 50 lbs., stock and put away freight
2. Able to work in a high paced and noisy environment
3. Able to stand for long periods of time.
4. Be in good physical health

Educational Requirements:
High School diploma or equivalent

Knowledge & Ability:
1. Food safety
2. Math – fractions, measuring, etc.
3. Chemistry – chemical reactions.
5. First aid training
6. Industrial kitchen equipment

Job-Related Experience:
Food service experience preferred

Licenses/Certification:
Minimum Food Handlers permit. Or Serve safe certification required.

Machines, Tools & Equipment Used:
1. Large industrial kitchen cooking equipment, small wares & food prep, utensils.
2. Cleaning supplies – brooms, mops, buckets, rags, etc.
3. Safety equipment – stools, hairnets, aprons, etc.