



CENTRAL UNION SCHOOL DISTRICT
Cafeteria Assistant

JOB DESCRIPTION

ESSENTIAL FUNCTION

Under the supervision of the Head Cook, prepares food; cooks; bakes; and maintains the school cafeteria.

DIRECTLY RESPONSIBLE TO AND SUPERVISED BY

Site Administrator
District Food Service Coordinator
Head Cook

IMMEDIATE SUBORDINATES

None

DUTIES AND RESPONSIBILITIES

Prepares and cooks food for serving; helps set up for meal service; assists in washing and cleaning dishes, pots, and pans, and kitchen equipment; assists in serving food; substitutes for Head Cook when necessary.

QUALIFICATIONS

Knowledge of:

Proper methods of preparing and cooking foods for large numbers; proper methods of cleaning and caring for kitchen equipment.

Ability to:

Follow oral and written directions; get along well with others; make accurate mathematical calculations.

Education and Experience:

Completion of the twelfth grade; background in food services; or some equivalent combination of education and experience.

Requirements:

Willingness to take an eight hour foodhandler's training and test.

Physical Abilities:

Sufficient vision to read printed material; sufficient hearing to conduct conversations in person and on telephone; sufficient physical ability to stand, bend, reach, and lift food trays.

WORKING ENVIRONMENT

School Cafeteria

SALARY AND WORK INFORMATION

Classified Salary Schedule: Cafeteria Assistant

Work Year: 181 Days, ten (10) month part-time work year.

The above statements are intended to describe the general nature and level of work being performed. They are not intended to be an exhaustive list of all responsibilities, duties, and skills required of personnel so classified.