Little Cypress-Mauriceville CISD			
Job Title:	Cafeteria Worker	**Wage/Hour Status:**	Non Exempt
Reports to:	Cafeteria Manager	**Pay Grade:**	Auxiliary Group 1
Dept./School:	Child Nutrition Department	**Date Revised:**	08/17/2015

Primary Purpose:

Provide school children with food of high nutritional value in an atmosphere of cleanliness, cheerfulness, and personal caring. Prepare and serve appropriate quantities of food to meet menu requirements. Maintain high standards of quality in food production, sanitation, and safety practices.

Qualifications:

Education/Certification:
High school diploma or GED preferred

Special Knowledge/Skills:
Ability to understand food preparation and safety instructions
Working knowledge of kitchen equipment and food production procedures
Ability to operate large and small kitchen equipment and tools
Ability to perform basic arithmetic operations

Experience:
None

Major Responsibilities and Duties:

Food Preparation and Serving

1. Prepare quality food according to a planned menu of tested, standardized recipes.
2. Serve food according to meal schedules, departmental policies, and procedures.
3. Practice and promote portion control and proper use of leftovers.
4. Receive and store food and supplies according to departmental policies and procedures. Help maintain a clean and organized storage area.
5. Learn and employ proper use of current meal patterns.

Safety and Sanitation

6. Operate tools and equipment according to prescribed safety standards.

7. Follow established procedures to meet high standards of cleanliness, health, and safety.

8. Keep garbage collection containers and areas neat and sanitary.

9. Correct unsafe conditions in work area and report any conditions that are not correctable to supervisor immediately.

10. Maintain personal appearance and hygiene.

Other

11. Handle and record cashier functions accurately.

12. Help record food requisitions and orders necessary supplies.

13. Maintain daily food preparation records.

14. Promote teamwork and interaction with fellow staff members.

15. Be courteous to all patrons and district personnel.

16. Perform other duties as assigned by supervisor.

17. Complete at least 4 hours of continuing education/training for school year 2015-2016. After 2015-2016 school year, complete 6 hours of continuing education annually.

Supervisory Responsibilities:

None.

Equipment Used:

Large and small kitchen equipment and tools including electric slicer, mixer, pressure steamer, deep-fat fryer, sharp cutting tools, oven, dishwasher, and food and utility cart.

Working Conditions:

Mental Demands/Physical Demands/Environmental Factors:
Continual standing, walking, pushing, and pulling; frequent stooping, bending, kneeling, and climbing (ladder), frequent lifting and carrying up to 60 pounds; moderate exposure to extreme hot and cold temperatures.