

BEDFORD COUNTY BOARD OF EDUCATION

TITLE	Child Nutrition Cafeteria Staff
QUALIFICATIONS	<ol style="list-style-type: none">1. Able to read, write, speak, and understand the English language.2. Successful completion of a 60 working-day probationary period.3. Meets all necessary health and physical requirements.
JOB GOAL	Perform kitchen duties in the operation of a school food service program.
ACCOUNTABLE TO	Child Nutrition Manager
ESSENTIAL FUNCTIONS	<ol style="list-style-type: none">1. Able to determine quantities of food from cold and dry storage.2. Prepare foods according to production record by following standardized recipes.3. Maintain personal cleanliness and hygiene.4. Familiarity with production equipment as needed for food preparation.5. Able to clean equipment according to proper cleaning procedures.6. Maintain proper food temperature when producing and serving.7. Use standard measuring and serving tools to insure uniform results and servings.8. Attend local meetings and training sessions for food service personnel.9. Observe all state and local regulations relating to cafeteria operation.10. Assume responsibility for knowing and following the safety rules and proper procedures associated with the responsibilities of their jobs.11. Perform related duties as assigned.

PHYSICAL DEMANDS

This job may require lifting of objects that exceed 50 pounds, with frequent lifting and/or carrying of objects weighing up to 25 pounds.

Other physical demands that may be required are as follows:

1. Pushing and/or pulling
2. Climbing
3. Stooping, kneeling and/or crouching
4. Reaching
5. Talking
6. Hearing
7. Seeing

VOCATIONAL PREPARATION

The required vocational preparation may come from any of the following:

1. Vocational education
2. Apprentice training
3. On-the-job training
4. Essential experience

TEMPERAMENT (Personal Traits)

1. Adaptability to performing a variety of duties, often changing from one task to another of a different nature without loss of efficiency or composure.
2. Adaptability to accepting responsibility for the direction, control, or planning of any activity.
3. Adaptability to dealing with people.
4. Adaptability to make generalizations, evaluations, or decisions based on sensory or judgmental criteria.

CAPACITY AND ABILITY REQUIREMENTS

Specific capacities and abilities may be required of an individual in order to learn or perform adequately a task or job duty.

1. Intelligence: The ability to understand instructions and underlying principles. Ability to reason and make judgments.

2. Verbal: Ability to understand meaning of words and the ideas associated with them.
3. Manual Dexterity: Ability to move the hands easily and skillfully.
4. Color Discrimination: Ability to perceive or recognize similarities or differences in colors, or in shades, or other values of the same color.

WORK CONDITIONS

May experience some discomfort due to exposure to noise and temperature and as a result of standing for periods of time on inadequate floor material.

EXAMPLES OF WORK PERFORMED

1. Be able to determine quantities of food from cold and dry storage.
2. Prepare foods according to production record by following standardized recipes.
3. Maintain personal cleanliness and hygiene.
4. Be familiar with production equipment as needed for food preparation.
5. Clean equipment as used according to proper cleaning procedures
6. Maintain proper food temperature when producing and serving.
7. Use standard measuring and serving tools to insure uniform results and servings.
8. Perform related duties as assigned.
9. Attend meetings and training sessions for food service cooks that are held in the school system.
10. Assume responsibility for knowing and following the safety rules and proper procedures associated with their jobs.

GENERAL REQUIREMENTS

The above statements are intended to describe the general nature and level of work being performed by people assigned to this position. They are not intended to be a complete list of responsibilities, duties, and skills required of personnel so assigned.

SALARY As per current schedule.

CONTRACT LENGTH School year as defined by the Board of Education, not to exceed 180 days.

SICK LEAVE As per current Board Policy 5.302. Sick leave is cumulative 1 day for each month employed and unused sick leave days will accrue.

EVALUATION Performance will be evaluated annually by the Child Nutrition Manager.