

TITLE: CAFETERIA AIDE

QUALIFICATIONS: Demonstrate aptitude or competence for assigned responsibilities
Such alternatives to the above qualifications as the Board may find appropriate and acceptable.

REPORTS TO: Kitchen Manager , Director of Finance and Operations
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PERFORMANCE RESPONSIBILITIES:

- Operates a variety of equipment used in the preparation, packaging and serving of food
- Assist in the preparation of food portions and prepare cafeteria counter
- Serve and sell hot and cold foods, salads, beverages, desserts, and snacks
- Properly clean used dishes, equipment, counters, tables and furnishings in the dining area
- Properly store raw, frozen and cooked food as well as paper goods
- Perform above tasks without direct supervision
- Maintain positive working environment
- perform related tasks when deemed appropriate by supervisor

PHYSICAL REQUIREMENTS:

- Persons performing service in this position will exert 35-50 pounds of force frequently to carry, push, pull or otherwise move objects
- This type of work involves walking or standing for an extended period of time.
- Reasonable accommodations may be made to enable a person with a disability to perform the essential functions of the job

WORKING ENVIRONMENT:

- Cafeteria environment will posses: heat from ovens and stoves and cold from walk-in refrigerators and freezers
- Exposure to sharp knives and slicers, cleaning solvents, and detergents
- Performs other related duties assigned by the Director of Foods/ Kitchen/Production Manager or superintendent

TERMS OF EMPLOYMENT: Salary and work year to be established by the Board

EVALUATION: Performance of this job will be evaluated in accordance with provisions of the Board's policy on Evaluation of Professional Personnel.

Approved by: June 12, 2018
Date