

Auburn-Washburn USD #437 Job Description

Title: Food Service Worker

Qualifications:

- High school diploma or equivalent.
- Demonstrated aptitude for successful performance of the tasks listed.
- Good personal appearance and cleanliness.
- Evidence of initiative, ingenuity, loyalty, and willingness to cooperate.
- Demonstrated ability to assume responsibility for “main dish” preparation, baking or vegetable preparation.
- Such alternatives to the above qualifications as are determined to be appropriate and acceptable.

Reports To: Food Service Building Manager

Summary: To prepare and serve the students attractive and nutritious meals in an atmosphere of efficiency, cleanliness, and cooperation.

Essential Functions:

- Assist in serving food in an efficient, safe, and pleasant manner.
- Assume responsibility for seeing to it that during meal service periods the supply of foods offered is replenished regularly.
- Assist in the daily clean-up of the kitchen and service areas.
- Perform major cleaning of refrigerators and storerooms at regularly scheduled intervals as designated by the Food Service Building Manager.
- Assume responsibility for storage labeling, and disposal of unused foods after recording.
- Must be able to read and interpret instructions on recipes.
- Prepare foods that are attractive, tasty, nutritious and safe by following safe food handling techniques and tasting, garnishing, and inspecting foods.
- Adhere to the dress code established by the Food Service Building Manager.
- Must be able to work on feet for at least six hours daily and must be able to lift up to fifty pounds to carry short distances.
- ~~Perform other duties as assigned by Food Service Site Manager or Supervisor of Food Service.~~
- ~~Regular attendance is required.~~
- Comply with safety procedures to reduce the potential for personal injury or damage to district equipment.
- Knowledge and execution of principles and processes for providing customer services including customer needs assessment, meeting quality standards for services, and evaluation of customer satisfaction.
- Contribute to a work environment that encourages knowledge of, respect for, and development of skills to engage with those of other cultures or backgrounds.
- Perform other duties as assigned.

- Regular, in person, attendance and punctuality are required.

Physical Requirements:

- Fingering: Picking, pinching, typing/keyboarding or otherwise working primarily with fingers rather than with the whole hand or arm as in handing.
- Grasping: Applying pressure to an object with fingers and palm.
- Feeling: Perceiving attributes of objects such as size, shape, temperature or texture by touching with skin, particularly that of fingertips.
- Talking: Expressing or exchanging ideas by means of the spoken word.
- Hearing: Ability to receive detailed information through oral communication.
- Repetitive motions: Substantial movements (motions) of the wrists, hands, and/ or fingers
- Visual Acuity--Machine Operator (including inspection): Inspection, close assembly: Work deals largely with visual inspection involving small items, operation of machines (including inspection), using measurement devices and the preparation of food at distances close to the eyes.
- The worker is subject to inside environmental conditions: Protection from weather conditions but not necessarily from temperature changes.
- The worker is subject to hazards: Includes a variety of physical conditions, such as proximity to moving mechanical parts, electrical current, exposure to high heat, and exposure to cleaning chemicals.
- The worker is subject to atmospheric conditions: One or more of the following conditions that affect the respiratory system or the skin: Fumes, odors, dusts, mists, gases or poor ventilation.
- The worker is subject to oils: There is air and/or skin exposure to oils and other cutting fluids.
- Standing / walking up to 6 to 8 hours in a normal workday.
- Squatting and forward bending to perform job duties that include lifting and uses of cleaning equipment for 34-66% of the work shift.
- Food Service employees must be able to perform forward bending tasks to complete serving and cleaning tasks throughout the workday. The frequency of this position would be considered an occasional level.
- Crouch/kneel to perform general cleaning duties 6-34% of the work shift.
- Lifting food products from the floor to 73 inches. Weights range from 5 lb to 25 lbs all these lifts are done at a rare lifting level.
- Lifting food products from floor to waist high. Weights range from 25 lbs to 50 lbs. These lifts are performed at a rare lifting level.
- Lifting pans with prepared food items to serving line or from counter to ovens from a height of 36 inches to 36 inches. Average pan weighs 40 lbs. These tasks are performed 5-6 times per workday. Occasional level.
- Reaching to a height of 73 inches to hang utensils and to reach supplies. Workers will reach for the utensils at the beginning of the shift and reach to that height to put them away for the day.
- Push/pull food carts at a push/pull force of 30 lbs for a distance of 50 feet. 3-4 times per shift.

- Push/pull, horizontal and vertical, in the bakery area downward vertical pull of 100 lb at the height of 66 inches for the press and a horizontal pull of 10 lb to pull pot from blender to workstation 3 feet. This task is performed 1-2 times the day bread items are made. This task is rare due to this being done 1-2 times a week.

Physical Demands of the Job: The following information describes the physical activities that are performed by the Employment Associate during a normal workday. The percentages of the normal workday that the physical activities are conducted are identified as follows:

- Rarely: 1-5% of an 8 hour work day
- Occasionally: 6-33% of an 8 hour work day
- Frequently: 34-66% of an 8 hour work day
- Continuously: 67-100% of an 8 hour work day
- Lifts (Rare): Lift 50# from the floor to waist height
- Lifts (Rare): Lift 25# from waist to 73 inches
- Horizontal lifts (Occasional): Horizontal lift 40# from 36 inches to 36 inches
- Push/Pull (Occasional): Push/pull 30# force for a distance of 50 feet.
- Vertical downward pull: Pull down of 100 lb from a height of 66 inches
- Overhead work (Rarely): repeated reached overhead
- Repeated partial squat (Occasional): Must be able to squat to perform lifts
- Forward bend position (Occasional): Must be in a forward bent position to be able to perform workday tasks.

Term of Employment: Nine (9) months

Salary: Salary information is available from the Executive Director of Human Resources.

Evaluation: Performance of this job will be evaluated annually by the Food Service Building Manager and Food Service Supervisor.

Board Approved: February 20, 2012