



Independent School District 518
Worthington, MN 56187
POSITION DESCRIPTION

SECTION I: GENERAL INFORMATION

Position Title: Food Service Worker	Department: Food Services (FS)
Immediate Supervisor's Position Title: Head Cook	FLSA Status: Non-Exempt
Job Summary: Works with the Head Cook to complete preparation of main and alternate line(s) menu items for the school and special events, as needed. Assists with clean up and maintaining a safe, clean food service environment in order to comply with federal, state, local and departmental requirements. Communicates promptly and works harmoniously with the Head Cook, FS Staff, Students and District Staff.	

SECTION II: ESSENTIAL DUTIES AND RESPONSIBILITIES

• Provide food service in an efficient, appealing and sanitary manner which promotes student participation. • Works effectively with the food service team. • Keep kitchen and cafeteria neat, attractive and sanitary. • Assist with food preparation, serving and clean up. • Prepare food for daily meals. • Set up serving lines. • Serve food. • Clean up. • Stocking store rooms, coolers and freezer. • Keep informed of governmental rules and regulations. • Provide food service for special events conducted at the school. • Performs other related duties within the scope of a Cook as assigned or requested to contribute to the efficient operation of the Food Services Department and Worthington ISD 518.
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SECTION III: WORK REQUIREMENTS AND CHARACTERISTICS

EDUCATION/KNOWLEDGE REQUIREMENT: Minimum education required to perform adequately in position could reasonably be attained only by completing the following:	
REQUIRED EDUCATION/TRAINING (choose one)	DEGREE INFORMATION: Type of degree: (B.S., M.A., etc.)
☐ less than high school diploma	High school graduate or the equivalent.

x	High school diploma or GED.			Major field of study or degree emphasis: • Mathematical skills required to complete production tasks. • Must be able to follow and give oral and written directions
	1 year college		2 years college	
	3 years college		4 years college	
	1st year graduate level			Essential knowledge and specialized subject knowledge required to perform the essential functions of the job: • Must have knowledge of quantity food production (recipe preparation and portion control), equipment, and safety and sanitation standards. Ability to taste and evaluate all foods. • 1-3 years experience • Working knowledge of department requirements and procedures. Ability to communicate in a timely manner to the Head Cook. • Capability of providing leadership with the ability to respond positively to different situations and circumstances as they arise.
	2nd year graduate level			
	Doctorate level			

<u>Required Work Experience in Addition to Formal Education/Training:</u>	
<u>LICENSE/ CERTIFICATION</u>	<u>Identify licenses/certification required upon hiring:</u> N/A

<u>ESSENTIAL SKILLS REQUIRED TO PERFORM THE WORK</u>	<u>Skilled in:</u> - Must be able to work under pressure, independently, yet in cooperation with other FS employees and efficiently to produce a high quality, palatable product. Must use good communication skills. Must use tact when dealing with customers. - Computer Skills
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RESPONSIBILITY FOR DIRECT SUPERVISION OF THE FOLLOWING POSITIONS	
Titles of Positions Directly Supervised	# of Employees
TOTAL	0
INDIRECT SUPERVISION:	
Number of employees indirectly supervised:	Total: 0

HAZARDOUS WORKING CONDITIONS: <i>The essential duties of the work are performed under various physical hazards or environmental conditions noted</i>	Unusual or hazardous working conditions related to performance of duties: Potential for: slippery floors, grease, injury from equipment, exposure to chemicals and fumes, exposure to high and low temperatures, noise from equipment and students
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PHYSICAL JOB REQUIREMENTS: Indicate according to essential duties/responsibilities

<u>Employee is required to:</u>	Never	1-33% Occasionally	34-66% Frequently	66-100% Continuously
Stand				X
Walk			X	
Sit		X		
Use hands dexterously (use fingers to handle, feel)				X
Reach with hands and arms				X
Climb or balance		X		
Stoop/kneel/crouch or crawl			X	
Talk or hear				X
Taste or smell			X	
Physical (Lift & carry):				X
up to 10 pounds				X
up to 25 pounds				X
up to 50 pounds			X	
up to 75 pounds	X			
up to 100 pounds	X			
more than 100 pounds	X			

PHYSICAL JOB REQUIREMENTS: Indicate according to essential duties/responsibilities

Physical requirements associated with the position can be best summarized as follows:

Position requires repeated bending, stooping, lifting and constant repetitive use of fingers, hands and wrists in moving pans horizontally (sizes up to 18" x 26"). Pans and food containers will weigh up to 50 pounds (includes food items) and may have to be lifted in a range over shoulder height to below the knee level. Requires raising objects from a lower to higher position or moving and balancing objects horizontally from position-to-position. Position requires moderate use of the upper extremities and back muscles. Requires moderate effort on a consistent basis as in lifting, pulling or pushing unwieldy loads (heavy, bulky, awkward, more than 40 pounds). Complete range of motion is required. Position requires effective verbal communication. Must be able to see and hear. Must be able to climb a step stool or ladder. Must accomplish tasks according to a schedule while dealing with constant interruptions.

This description describes the general nature and work expected of an individual assigned to this position. Employees may be required to perform other job-related duties as requested by their supervisor. All requirements are subject to possible modification to reasonably accommodate individuals with a disability.