

TITLE: CUSTODIAN/SECURTIY SUPERVISOR – SUMMER PROGRAMS

QUALIFICATIONS:

1. Ability to understand and follow oral and written directions
2. Knowledge of methods, materials, and equipment used in custodial work
3. Ability to use good judgment and communicate effectively with students, staff, and community

REPORTS TO: Food Service Manager

JOB GOAL: To provide students and staff with safe, attractive, comfortable and clean educational environment and to provide site security

PERFORMANCE RESPONSIBILITITES:

1. Follows written schedule in cleaning assigned areas; sweeps, mops, dusts, vacuums, washes and polishes
2. Supervises students participating in summer food service program
3. Maintains site security during summer program
4. Performs assignments correctly and on time with limited supervision
5. Recognizes unsafe, unsanitary or hazardous situations and takes corrective action
6. Performs other related duties as assigned

TERMS OF EMPLOYMENT: Hourly employment paid on basis of timecard; \$9.00 per hour

EVALUATION: Performance of this job will be evaluated in accordance with the District's "Improvement of Professional Services" handbook, Board Policies and Procedures and consistent with collective bargaining agreements when applicable