

Bakersfield City School District
Education Center - 1300 Baker Street
Bakersfield, California 93305
Personnel Services

TITLE: FOOD SERVICE WORKER I, II, III, IV

QUALIFICATIONS:

1. Prior experience in quantity food service preferred
2. Knowledge of principles and methods of quantity food preparation, serving, and storage
3. Knowledge of methods of computing food quantities required by prescribed menus
4. Knowledge of care and use of food service equipment
5. Knowledge of safety and sanitation procedure relating to food preparation and serving
6. Ability to prepare high quality food appropriate to the needs of children per established standards
7. Ability to effectively work under supervision with others and to effectively assist/supervise other food service personnel
8. Ability to assist in estimating quantities of food required using prepared menus and worksheets
9. Ability to keep simple records and follow oral and written directions
10. Ability to apply work simplification methods
11. Ability to perform moderately heavy manual tasks
12. Willingness to attend relevant training classes and workshops
13. Ability to implement the nutritional and educational goals of the district.

REPORTS TO: Administrator as assigned

JOB GOAL: Performs skilled quantity food production and service in specified areas at school site level

PERFORMANCE RESPONSIBILITIES:

1. Participates in preparation and serving of school lunches, component menu items, and other foods
2. Assists food service manager in estimating required quantities of, and receiving, storing, and costing of food and supplies, maintaining proper care of equipment and proper sanitation standards and maintaining inventories and other necessary records
3. May assume duties and responsibilities of a food service manager (applies to Food Service Worker III and IV only)
4. Maintains satisfactory performance standards in food preparation techniques, service and clean-up:
 - a. Food Service Worker IV: Skilled in all types of food preparation techniques, (range, baking, salads, service, clean-up, etc.); may assume specified duties and responsibilities of food service manager in his/her absence
 - b. Food Service Worker III: Skilled in all types of food preparation techniques (range, baking, salads, service, clean-up, etc.)
 - c. Food service Worker II: Skills in food preparation techniques (range/salads or baking/salads, plus service, clean-up, etc.)
 - d. Food Service Worker I: Employee semiskilled in food preparation techniques, service, and clean-up
5. Performs other related duties as assigned

TERMS OF EMPLOYMENT: Salary and work year to be according to current schedule; classified salary schedule, class 4:FSW I 5:FSW II 6:FSW III 7:FSW IV

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