

TITLE: Food Service Substitute

QUALIFICATIONS:

1. High school diploma or equivalent.
2. Demonstrated aptitude for successful performance of the tasks listed.
3. Good personal appearance and cleanliness.
4. A pleasing personality.
5. Evidence of initiative, ingenuity, loyalty, and willingness to cooperate.
6. Such alternatives to the above qualifications as are determined to be appropriate and acceptable.

REPORTS TO: Food Service Site Manager

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

ESSENTIAL FUNCTIONS:

1. Assist in the preparation and serving of food in a quick and pleasant manner.
2. Must be able to read and interpret instructions on recipes.
3. Assume responsibility for seeing to it that during meal service periods the supply of foods offered is replenished regularly.
4. Assist in the daily clean-up of the kitchen and service areas.
5. Perform major cleaning of refrigerators and storerooms at regularly scheduled intervals as designated by the site manager.
6. Assume responsibility for storage, labeling, and disposal of unused foods after recording.
7. Adhere to the dress code established by each food service site manager.
8. Must be able to work on feet for at least six hours daily and must be able to lift fifty pounds to carry short distances.
9. Perform other duties as assigned by the Food Service Site Manager.

PHYSICAL REQUIREMENTS:

1. **Stooping:** Bending body downward and forward by bending spine at the waist, requires full use of the lower extremities and back muscles.
2. **Reaching:** Extending hand(s) and arm(s) in any direction.
3. **Standing:** Particularly for sustained periods of time.
4. **Walking:** Moving about on foot to accomplish tasks, particularly for long distances.

5. Pushing: Using upper extremities to press against something with steady force in order to thrust forward, downward or outward.
6. Pulling: Using upper extremities to exert force in order to draw, drag, haul or rug objects in a sustained motion.
7. Lifting: Raising objects from a lower to a higher position or moving objects horizontally from position to position. Requires the substantial use of the upper extremities and back muscles.
8. Fingering: Picking, pinching, typing/keyboarding or otherwise working primarily with fingers rather than with the whole hand or arm as in handling.
9. Grasping: Applying pressure to an object with fingers and palm.
10. Feeling: Perceiving attributes of objects such as size, shape, temperature or texture by touching with skin, particularly that of fingertips.
11. Talking: Expressing or exchanging ideas by means of the spoken word.
12. Hearing: Ability to receive detailed information through oral communication.
13. Repetitive motions: Substantial movements (motions) of the wrists, hands, and/or fingers.
14. Medium work: Exerting up to 50 pounds of force occasionally, and/or up to 10 pounds of force constantly to move objects.
15. Visual Acuity--Machine Operator: 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.
16. The worker is subject to inside environmental conditions: Protection from weather conditions but not necessarily from temperature changes.
17. The worker is subject to hazards: Includes a variety of physical conditions, such as proximity to moving mechanical parts, electrical current, working on scaffolding and high places, exposure to high heat or exposure to chemicals.
18. 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.
19. The worker is subject to oils: There is air and/or skin exposure to oils and other cutting fluids.

TERM OF EMPLOYMENT: As Needed

SALARY RANGE: CLASSIFICATION LEVEL A

EVALUATION: Performance of this job will be evaluated as needed by the Supervisor of Food Service or Principal.

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