

CORONA NORCO UNIFIED SCHOOL DISTRICT**CLASS TITLE: CHILD NUTRITION SERVICE WORKER I****BASIC FUNCTION:**

Under the direction of an administrator, assist in quantity preparation and serving of foods; maintain food service facilities, equipment and utensils in a clean and sanitary condition; assist with the set-up and clean-up of meals and activities.

DISTINGUISHING CHARACTERISTICS:

The Child Nutrition Services Worker I classification is the entry-level position in the department. Incumbents assist in quantity preparation and serving of foods. The Child Nutrition Worker II incumbents are typically assigned to a site, catering or Central Kitchens. Incumbents assist in quantity preparation, distribution and serving food.

ESSENTIAL DUTIES:

- Prepare, cook and package various foods according to recipes and ensure storage at appropriate temperatures.
- Assist with the preparation of foods within established timelines to ensure on-time distribution.
- Maintain food service facilities and equipment in clean and sanitary condition. Operate dishwashers and assist with the set-up staging and break-down areas.
- Prepare food and beverage for sale; count and set-up plates, trays and utensils; stock condiments, food items and paper goods; assist in the receipt, storage and rotation of food items and supplies in storage areas; assist with meal counts and inventories.
- Perform cashiering duties; count money and make correct changes; operate a computer to perform transactions and input data; communicate with students and staff to exchange information.
- Prepare food and beverages for sale; count and set-up plates, trays and utensils; stock condiments, food items and paper goods; assist in the receipt, storage and rotation of food items and supplies in storage areas; assist with meal counts and inventories.
- Prepare entrees and other assigned foods for distribution; mix, slice, grate and chop food items; open cans; replenish containers.
- Operate standard food service equipment including but not limited to slicers, ovens, can openers, food carts, freezers and warmers.
- Maintain routine records related to assigned activities including logs for temperatures and cleaning.
- Assist with catering duties.

OTHER DUTIES:

Perform related duties as assigned.

KNOWLEDGE/ABILITIES:

Basic food preparation including washing, cutting and assembling food items and ingredients. Sanitation and safety practices related to preparing, handling and serving food. Standard kitchen equipment, utensils and measurements. Accurately perform basic mathematical computations and cashiering skills.

Operate a computer and software.
Operate standard kitchen equipment safely and efficiently.
Communicate effectively both orally and in writing.
Maintain routine records related to work performed.
Establish and maintain cooperative and effective working relationships with others.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: sufficient training and experience in quantity food preparation, service and kitchen maintenance functions in a commercial, institutional or school food service facility.

LICENSES AND OTHER REQUIREMENTS:

Valid and appropriate food handler certificate(s), TB Test Clearance, Criminal Justice Fingerprint Clearance, Pre-employment Safety Videos.

PHYSICAL DEMANDS/HAZARDS:

Stand for extended periods of time.
Hear and speak to exchange information.
Lift, carry, push or pull objects weighing up to 50 pounds and 51 pounds with assistance.
Dexterity of hands and fingers to operate food service equipment.
Reach overhead, above shoulders and horizontally.
Bend at the waist, kneel or crouch.
See to monitor food quality and quantity.
Exposure to very hot foods, equipment, metal objects and heat from ovens.
Work around knives, slicers or other sharp objects.
Exposure to cleaning chemicals and fumes.