

PERRY LOCAL SCHOOLS

NOTICE TO EMPLOYEES OF A POSITION WHICH IS OPEN

EXTERNAL POSTING

POSITION	LOCATION	REPORT TO	START DATE
Culinary Arts Teacher Aide 186 day contract/	Perry High School	Building Principal/ Culinary Arts Instructor	August 20, 2018

Minimum

- Valid Ohio Department of Education license/permit as determined at the time of appointment.

Qualifications:

- Meets mandated state/federal criteria (i.e., approved degree, completion of requisite higher education credit hours/courses, or acceptable score on an authorized professional standards test).
- Displays flexibility, reliability, self-discipline and a willingness to take on challenging tasks.
- Embodies high ethical standards/integrity. Accepts responsibility for personal decisions/conduct.
- Interacts comfortably/confidently with district staff, parents and students.
- Maintains a record free of criminal violations that would prohibit public school employment.
- Nonviolent Crisis Intervention (CPI) or similar training may be required for some assignments.

Physical Demands: Duties may require lifting/moving materials weighing up to twenty-five (25) pounds and working as part of a team to manage heavier items. Job responsibilities require working with commercial kitchen equipment and performing repetitive tasks. Duties may require providing physical assistance to students.

NOTE: Successful completion of annual continuing education/on-line training is required. Blood-borne pathogen/communicable disease, child abuse/neglect, CPR and/or first aid/injury prevention training may be required as a condition of employment. Some positions require specialized skills using communication boards, sign language, finger spelling, etc.

Essential**Functions:**

1. Arrives prepared to start working on time. Follows established sign in/out procedures.

Complies with program and/or building work hours/schedules.

- Performs non-teaching support services as a collaborative member of the educational team.
- Assists with the receipt of program supplies. Follows approved food safety procedures.
- Prepares program materials and equipment as directed. Keeps program areas orderly.
- Assists individuals and small student groups with program activities. Reinforces instructional objectives introduced by the teacher.
- Follows standardized recipes. Uses products carefully to reduce waste. Complies with mandated food service regulations (e.g., hazard analysis of critical control points, sanitation procedures, etc.).
- Carefully uses products and supplies to control costs and reduce waste. Helps keep program areas orderly (e.g., stores equipment, cleans spills, etc.). Sanitizes equipment as directed.
- Supports an inclusive educational environment. Helps students assimilate into the school environment. Helps implement classroom accommodations as directed by the teacher.
- Works with program staff to identify student assistance strategies most likely to be effective.
- Encourages student accountability, active participation, cooperation, punctuality, dependability, etc.
- Attends to student concerns discreetly when assistance is requested.
- Operates the dishwasher. Verifies sanitization cycles are completed properly.
- Follows established sanitization procedures to properly clean items that require hand washing.
- Ensures leftover food, supplies and equipment are stored properly.
- Helps prepare for health/safety inspections. Learns how to operate fire/safety equipment.
- Promptly reports work-related injuries to a supervisor.
- Protects district property. Implements procedures to prevent the loss of supplies/equipment

Applicants may apply on line at <https://www.applitrack.com/perrylocal/onlineapp/>

DATE OF NOTICE: June 1, 2018

FILING DEADLINE: June 8, 2018