

PERRY LOCAL SCHOOLS

NOTICE TO EMPLOYEES OF A POSITION WHICH IS OPEN

EXTERNAL POSTING

CLASSIFICATION	LOCATION	REPORT TO	START DATE
Food Service Worker (186 day 3 hour per day contract) 10:20 a.m.-1:20 p.m.	Edison	Building Principal and Food Service Director	March 26, 2018

- Minimum** · High school diploma or GED. Work skills verified by training and/or work experience.
- Qualifications:** · Annual continuing education/training as described in the USDA Professional Standards Rule for School Nutrition Program Employees.
- Consistently performs accurate math calculations.
 - Displays flexibility, reliability, self-discipline and a willingness to take on challenging tasks.
 - Embodies high ethical standards/integrity. Accepts responsibility for personal decisions/conduct.
 - Maintains a record free of criminal violations that would prohibit public school employment.
- 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.

NOTE: Successful completion of annual continuing education/on-line training is required.

- Essential Functions:**
- 1. Prepares/serves food. Helps maintain an orderly/sanitary kitchen. Performs ancillary duties that support the effective delivery of quality food services.**
- Assists with the receipt of deliveries. Follows approved food safety procedures. Verifies quantities. Reports shortages/spoiled products. Organizes, stores, dates and rotates stock as directed.
 - Follows published menus. Uses standardized recipes to maintain quality control. Follows USDA child nutrition guidelines. Uses products carefully to reduce waste. Records food usage on production records.
 - Requests timely replacement of work supplies.
 - Complies with health and food safety regulations (e.g., hazard analysis of critical control points, portion size, sanitation procedures, temperature controls, etc.).
 - Sets up serving lines. Gives attention to the attractive presentation of food. Replenishes food to maintain an orderly flow of customers.
 - Operates the cash register or point-of-sale (POS) system. Follows district guidelines for personal checks/charges. Ensures money is exchanged correctly and cash is not left unattended.
 - Protects the privacy of free and reduced-price meal information.
 - Counts money.
 - Operates the dishwasher. Verifies sanitization cycles are completed properly.
 - Cleans/sanitizes work surfaces, equipment, serving lines, kitchen floors, dining tables, etc.
 - 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: March 13, 2018

FILING DEADLINE: March 20, 2018