

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) 10:15 a.m.-1:15 p.m.	Knapp	Building Principal and Food Service Director	Immediately

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: August 23, 2018

FILING DEADLINE: August 30, 2018