#### MOUNTAIN VIEW SCHOOL DISTRICT

### NUTRITION SERVICES WORKER

### **DEFINITION**

Under general supervision, support the educational process by providing nutrition services activities with specific responsibilities for preparing and serving food items to students and school personnel in a safe and sanitary condition.

# **ESSENTIAL DUTIES**

- 1. Support the execution of the district's mission and goals. Cleans serving counters, tables, chairs, food containers and other kitchen equipment. Operates dishwasher and washes trays, plates, utensils and other serving equipment. Assist in setting up food preparation lines.
- 2. May fill vending machines or food dispensers.
- 3. May act as cashier, including counting cash receipts and maintaining simple records.
- 4. Understand, follow and assist in the execution of standardized scratch-made recipes.
- 5. Serve one or more items of food for the purpose of meeting mandated nutritional requirements and/or requests of students and staff.
- 6. Be a proactive and active team member.
- 7. Communicate effectively and tactfully in both verbal and written form.
- 8. Safely lift, carry, and transport large quantities of food, supplies and equipment.
- 9. Work successfully with diverse groups of people.
- 10. Prepares and/or serves meals for students with special dietary needs in collaboration with the Nutrition Services team and school site staff.
- 11. Monitors temperatures of food, sanitizing water, and refrigeration equipment.
- 12. Calibrate thermometers for the purpose of following safe food handling practices.
- 13. Maintain service areas in accordance with HACCP (Hazard Analysis Critical Control Point) and standard operating procedures.
- 14. Record food temperatures at regular intervals during the flow of food items through the preparation, holding, serving, cooling and reheating.
- 15. Attend school site and department meetings.
- 16. Complete other duties as assigned.

# **QUALIFICATIONS**

# Knowledge of:

- 1. Basic methods of preparing and serving foods in large quantities.
- 2. Standard food service appliances and equipment.
- 3. Arithmetical calculation processes and simple record keeping procedures.

# Ability to:

- 1. Adhere to the USDA nutrition guidelines and requirements.
- 2. Operate a variety of food service equipment.
- 3. Collect money and provide change accurately.
- 4. Work quickly and efficiently.
- 5. Understand and carry out oral and written directions.
- 6. Establish and maintain cooperative working relationships.

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### PHYSICAL DEMANDS

The physical requirements indicated below are examples of the physical aspects that this position classification must perform in carrying out essential job functions.

- 1. Persons performing service in this position classification will exert up to 35 pounds of force frequently to lift, carry, push, pull, or otherwise move objects, at all times in a safe manner.
- 2. This type of work involves walking or standing for extended periods.
- 3. Perceiving the nature of sound, near and far vision, depth perception, providing oral information, the manual dexterity to operate food service related equipment, handle and work with various materials and objects are important aspects of this job.

Reasonable accommodation may be made to enable a person with a disability to perform the essential functions of the job.

# **EXPERIENCE AND EDUCATION**

Any combination of experience and training that would likely provide the required knowledge and skill is qualifying. A typical way to obtain the required knowledge and skill would be:

### **Experience**

Some paid or volunteer experience in food service operation.

### Education

Equivalent to the completion of the twelfth grade.

Food Handler's Certificate

Board approved: May 17, 2023