

## LEMON GROVE SCHOOL DISTRICT

### **CLASS TITLE: NUTRITION SERVICES PREPARATION SPECIALIST**

#### **DEFINITION:**

Under the supervision of the Director of Nutrition Services, prepares, cooks or bakes and serves food in the central preparation kitchen.

#### **JOB RELATIONSHIPS:**

Reports to and is supervised by the Director of Nutrition Services; works with other Nutrition Services personnel; may have working relationships with certificated staff, parents and students.

#### **ESSENTIAL DUTIES:**

Cook or bake and serve a variety of foods, including entrees, baked goods, vegetables and meats.

Set up serving counters with prepared foods.

Store foods and does necessary cleanup work.

Assist in distribution to satellite schools.

Assist the Director in ordering, checking and inventorying of food and supplies.

Assist in maintaining daily nutritional and cash records.

Work with and around hazardous materials.

#### **NON-ESSENTIAL DUTIES:**

Perform other duties as assigned

#### **KNOWLEDGE OF:**

Food values.

Modern methods of quantity food preparation and serving to large groups.

Safe food handling.

Use and care of equipment and utensils.

Cleaning methods as applied to good housekeeping practices.

School food service program, objects and requirements.

#### **ABILITY TO:**

Read and carry out master menu directions.

Organize duties and coordinate work to accomplish objectives in a given time.

Accept direction and intelligently follow instructions.

Work cooperatively with the public, administration, pupils and fellow employees.

#### **LICENSES AND OTHER REQUIREMENTS:**

Must possess current Food Handler's Education Certificate

Chest X-ray or tuberculin skin test before employment and every four years thereafter

Passage of District pre-employment test

Post-offer physical examination and drug screening

Fingerprint clearance from the Department of Justice

#### **ENVIRONMENT:**

Food service environment.

Heat from ovens and cold from walk-in refrigerators and freezers.

**PHYSICAL DEMANDS:**

Dexterity of hands and fingers to operate kitchen utensils and equipment.

Seeing to clean assigned areas.

Bending at the waist, kneeling or crouching to clean assignment areas.

Reaching overhead, above the shoulders and horizontally.

Standing for extended periods of time.

Lifting and carrying light objects.

**HAZARDS:**

Cleaning chemicals.

Exposure to sharp knives and slicers.