



EMPLOYEE NAME: _____

Revised: 11/87; 4/88; 1/89; 4/89; 7/89; 12/90; 9/91; 4/92; 6/92;
 5/93; 7/93; 1/94; 11/94; 5/95; 2/96; 10/96; 12/97; 5/02; 10/03; 06/05;
 11/06; 3/08; 4/08; 10/08; 12/08; 7/10; 10/12, 6/16; 8/16; 6/18

JOB DESCRIPTION

POSITION TITLE: Food Service Assistant	JOB CODE: 410C
DIVISION: Business Services	SALARY SCHEDULE: Food and Nutrition Services
DEPARTMENT: Food and Nutrition Services	WORK DAYS: 180
REPORTS TO: Manager, Food and Nutrition Services	PAY GRADE: NW14
FLSA: Non-Exempt	PAY FREQUENCY: Bi-Weekly
PRIMARY FUNCTION: Perform food service duties as assigned by the manager.	

REQUIREMENTS:

1.	Educational Level: None; High School Diploma or GED preferred
2.	Certification/License Required: In lieu of license, employee must complete 30 clock hours of basic training (Orientation for Nutrition Employees [ONE] course) provided by the School Food & Nutrition Services Department during the first 12 months of employment as required by the Georgia Department of Education
3.	Experience: None
4.	Physical Activities: Routine physical activities that are required to fulfill job responsibilities; ability to repetitively lift items weighing a maximum of 50 lbs, walk & stand on cement floor for up to 7.5 hours, climb ladder, stoop, bend, lift and have hands in water; ability to work extended periods in temperatures ranging from extremely hot to sub-zero; ability to tolerate work conditions while cooking, frying in hot oil, steaming, baking and microwaving; operates equipment that poses possible risk, loss or injury; utilizes cleaning chemicals in solution, aerosol and powder forms; subject to a noisy work environment; refer to page 3 for Physical Demand Categories
5.	Knowledge, Skills, & Abilities: The ability to follow and implement written recipes, safety procedures, and employment-related instructions as presented in English; ability to follow written and oral instructions to effectively perform essential duties, including food preparation and meeting safety/sanitation guidelines; must have knowledge of measurement, knowledge of abbreviations, counting skills, portion control skills, calculation skills for recipe preparation, time calculation skills, basic computer skills, and excellent customer service and teamwork skills

The Board of Education and the Superintendent may accept alternatives to some of the above requirements.

ESSENTIAL DUTIES:

1.	Demonstrates prompt and regular attendance.
2.	Performs cooking duties, including/not limited to frying in hot oil, steaming, baking, and microwaving.
3.	Follows standardized recipes.
4.	Follows food safety guidelines for personal hygiene and practices safe hand washing.
5.	Assures proper portion control.
6.	Meets serving schedule deadlines.
7.	Assures food is attractively served.
8.	Lifts and rotates stock (up to 50 lbs.) via the FIFO method in all kitchen areas including freezers and refrigerators.
9.	Cleans and sanitizes dishes, equipment, and work areas immediately after use.
10.	Restocks work areas throughout the day and prior to end of shift.
11.	Utilizes and stores cleaning chemicals (solutions, aerosols and powders) correctly.

12.	Complies with all Federal, State, County, and District regulations and policies; complies with all food safety program (HACCP) guidelines; meets food handling standards; covers, labels, and dates food; records food, refrigerator, freezer, dry storage temperatures appropriately.
13.	Promotes a safe working environment; does not pose a safety risk to self or others.
14.	Utilizes resources, supplies, and time effectively and efficiently.
15.	Follows money-handling procedures and assures accurate cash intake when cashiering.
16.	Utilizes computer for various tasks related to cashiering, and/or data entry, and/or end of day processing, and reports, as assigned.
17.	Participates in training, in-service, and learning opportunities.
18.	Adheres to FNS approved dress code - uniform, gloves, hairnet, etc.
19.	Follows all Human Resources procedures and personnel requirements as outlined in the CCSD Administrative Rules, CCSD Employee Handbook, and the FNS Employee Handbook.
20.	Performs other duties as assigned by appropriate administrator.

Signature of Employee _____ Date _____

Signature of Supervisor _____ Date _____

PHYSICAL DEMANDS:

Dictionary of Occupational Titles- Physical Demand Categories:

<u>Occasional</u>	<u>Frequent</u>	<u>Continuous</u>
1-33% or 0-2.5 hrs p/day 0-100 reps	33-66% or 2.5-5 hrs p/day 100-500 reps	67-100% or 5 or more hrs p/day 500 or more reps

TASK/ACTIVITY	<u>Occasional</u> 1-33% per day	<u>Frequent</u> 34-66% per day	<u>Continuous</u> 67-100% per day
Lift Floor to Knuckle	50 lbs	25 lbs	10 lbs
Lift 12 inch off floor to knuckle	50 lbs	25 lbs	10 lbs
Lift waist to chest height	35 lbs	17.5 lbs	7 lbs
Lift waist to overhead	25 lbs	12.5 lbs	5 lbs
Two Hand Carry	50 lbs	25 lbs	10 lbs
Push- The maximum amount of force it takes to move, (push and pull), fully loaded utility carts, baker's racks, and proofing/holding cabinets was measured.	33.5 lbs	NA	NA
Pull	33.5 lbs	NA	NA
Sit	X		
Stand			X
Walk		X	
Repetitive Stooping (Bending)		X	
Sustained Stooping (Bending)	X		
Repetitive Crouching (Squatting)		X	
Sustained Crouching (Squatting)	X		
Climb Stairs	X		
Climb Ladders	X		
Kneel	X		
Operate Hand Controls/Tool Use/Grasping			X
Reach above Shoulder Height	X		
Reach Repetitively Waist Height		X	