

4J SCHOOL DISTRICT

Job Title:	FOOD SERVICE TECHNICIAN	Dot #: 313.381-030
Department:	Food Service	
Work Hours:	8 hours daily, 185 days year, 6:00 a.m. - 2:30 p.m. September to June.	
Job Summary:	<ul style="list-style-type: none"> ·Prepare meals and ala carte servings including entree cooking, baking and other main dish items. ·Assist in the merchandising and marketing of food services designed to maintain and increase sales. ·Participate in the coordination of meal preparation in a timely manner. ·Provide technical supervision over other food service workers, temporaries, and student helpers. ·Perform other related work as required. 	
Qualifications:	<ul style="list-style-type: none"> ·Knowledge of cooking techniques, menu and recipe analysis, and nutrition values (including the USDA Child Nutrition Program guidelines). ·Knowledge of purchasing policies, procedures, practices, and knowledge of cost/budget control, marketing, and sales. ·Two years of progressively responsible institutional food service experience which included major cooking and/or baking responsibilities and some exposure to cost control. ·Possession of State Food Handlers Certification. 	
ESSENTIAL JOB FUNCTIONS: (Constantly over 2/3 time, Frequently 1/3-2/3 time, Occasionally under 1/3 time, Rarely under 10% time)		
Physical:	<ul style="list-style-type: none"> ·Standing/Walking: Frequently/Constantly (80-90%); while performing kitchen food preparation duties on tile/concrete surface up to 2-3 miles per day. Involves moderate to fast-paced walking to meet daily timelines. ·Lift/Carry: Frequently, 10-35 pounds; food, materials, kitchen supplies, equipment. Occasional lifting up to 50 pounds. Carry short distance up to 20 feet. ·Push/Pull: Occasionally; while stocking supplies and using wheeled cart to move food and supplies exerting a force up to 10-20 pounds. ·Climbing: Infrequently; step stools while retrieving items in stock room, freezer, storage area. ·Bending/Twisting: Frequently; at waist/knees while preparing food, removing cookware/supplies from lower shelf, cleaning and sanitizing. ·Kneeling/Crouching: Occasionally; removing items from lower shelves, cleaning below counter level. ·Hands/Arms: Frequently/Constantly, use of both; reaching/handling/gripping/grasping/fingering while performing food preparation, handling supplies and materials, cleaning and wiping. ·Sight/Hearing/Speech: Constantly; to perform food preparation and communicating with assigned staff and students. Sense of smell required in preparing food and identifying freshness. 	
Mental:	<ul style="list-style-type: none"> ·Frequent mental alertness while operating/working around kitchen equipment that could be hazardous; using sharp knives. ·Ability to oversee the work of food service workers who assist in cooking, baking and other food service tasks. ·Must possess good memory/knowledge of food preparation and techniques. ·Must be able to read and understand technical data. ·Must be able to work independently and complete all tasks as assigned. ·Must be able to read, write and speak English, perform basic mathematical calculations. 	
Work Conditions:	<ul style="list-style-type: none"> ·Work is performed in an industrial kitchen and cafeteria environment. ·Work also requires lifting of food items up to 50 pounds, storing of such items in freezers, and requires prolonged standing and walking. ·Hazards: Working around heated cooking equipment such as ovens and burners; exposure to cleaning/sanitizing chemical solutions, bleach, ammonia and detergents; exposure to sharp objects; moving mechanical parts; pinchpoints; odors; fumes; slippery surfaces; noise; walking in/out cooler/freezer areas. ·Equipment used: industrial kitchen equipment and utensils, knives, and cleaning tools. 	