



HUNTINGTON BEACH CITY SCHOOL DISTRICT

Food Service Assistant I

Established date: 7/1/2015

Revision date: 11/17/2015

GENERAL PURPOSE

Under general supervision, performs a variety of duties in the preparation, handling and serving of hot and cold food pack lunches, vending or snack items; assists in preparing and/or serving food; maintains food service areas, facilities and equipment in a clean and sanitary condition; and performs related duties as assigned.

DISTINGUISHING CHARACTERISTICS

A Food Service Assistant I performs a wide variety of food preparation, serving and sanitary maintenance tasks. Work is performed with established schedules, procedures and standards.

This position is directly responsible to the Director of Food Services or his/her designee. Food Service Assistant I is distinguished from Food Service Assistant II in that an incumbent in the latter class has additional responsibility for handling money and performs more complex food preparation duties.

ESSENTIAL DUTIES AND RESPONSIBILITIES

The duties listed below are intended only as illustrations of the various types of work that may be performed. The omission of specific statements of duties does not exclude them from the position if the work is similar, related or a logical assignment to this class.

1. Assists in the preparation and completion of main dishes, vegetables, salads, sandwiches and desserts either at a central kitchen or at a school location; prepares tray line assembly and serves food; follows national guidelines for school breakfast and lunch programs.
2. Operates kitchen equipment and other time saving kitchen devices; washes dishes and equipment, maintaining proper care and sanitation of the kitchen and kitchen equipment.
3. Assists in receiving, stocking and maintaining inventory of daily food items and supplies from a central kitchen in accordance with District policies and Health and Safety guidelines.
4. Makes oral and written reports for work performed; completes and submits work orders and time sheets on a timely basis; attends meetings; participates in safety training.

MINIMUM QUALIFICATIONS

Knowledge of:

1. Basic methods and materials used in preparing, serving and transporting food.
2. Food-handling techniques.
3. Methods of completing the preparation and serving of food in large quantities.
4. Methods of cleaning and maintaining food service areas, utensils and equipment.
5. Safety and sanitation guidelines/regulations.
6. National School Breakfast Program and National School Lunch Program regulations.
7. Basic English and mathematics.
8. Basic computer operations.

Ability to:

1. Safely operate appliances and equipment in a centralized kitchen and at school cafeterias.
2. Prepare food in large quantities.
3. Operate a computer related to area of assignment.
4. Communicate effectively, both orally and in writing.
5. Understand and follow written and oral instructions and recipes.
6. Establish and maintain effective working relationships with administrators, staff, students, parents, the public and all those encountered in the course of work.

Education, Training and Experience:

A typical way of obtaining the knowledges, skills and abilities outlined above is:

Graduation from high school or GED equivalent and one year of work experience; or an equivalent combination of training and experience. Experience in a school district is preferred.

Licenses; Certificates; Special Requirements:

Some assignments may require a valid California Class C driver's license and the ability to maintain insurability under the District's vehicle insurance program. California Food Handler Card is strongly desired.

Successful completion of a comprehensive background investigation including a review of employment history, criminal conviction record and fingerprinting is required.

PHYSICAL AND MENTAL DEMANDS

The physical and mental demands described here are representative of those that must be met by employees to successfully perform the essential functions of this class. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Physical Demands

While performing the duties of this job, the employee is regularly required to sit, walk and stand; talk and hear; use hands to finger, handle, feel or operate objects, tools or controls; reach with hands and arms; and perform repetitive movements of hands or wrists. The employee is frequently required to climb or balance and stoop, kneel, crouch or crawl. The employee is frequently required to lift up to 50 pounds unaided or 80 pounds with assistance. Specific vision abilities required for this job include close vision and the ability to adjust focus.

Mental Demands

While performing the duties of this class, the incumbent is regularly required to use written and oral communication skills; analyze and solve problems; use basic math and mathematical reasoning; work under deadlines with interruptions; and interact with others encountered in the course of work including District managers, employees, vendors, students and dissatisfied/abusive individuals.

WORK ENVIRONMENT

The employee works in a kitchen or cafeteria environment where the noise level is usually moderate. The employee occasionally works in extreme heat or cold. The employee is occasionally exposed to toxic or caustic chemicals and biological hazards.

FLSA Designation:	Non-Exempt
EEO Category:	Service - Maintenance
Bargaining Unit:	CSEA
Probationary Period:	9 months new, 6 months existing