

SUPPORT STAFF POSITIONS (FOOD SERVICE PERSONNEL/GENERAL HELPER)

QUALIFICATIONS

1. Can read and understand recipes and menus and is able to understand portion sizes.
2. Can learn to assemble, operate, disassemble, and clean all food service equipment needed to perform duties.
3. Be in good health and be physically able to perform duties.

RESPONSIBILITIES

1. Understands the proper handling and storage of food.
 2. Works wherever needed at different jobs.
 3. Communicates with manager, faculty, staff, and students.
 4. General duties include wash pots and pans and utensils, clean and sanitize malt machines, serve food and know how to operate the dish machine.
 5. Understands proper portion sizes and serving utensils to set up the serving line.
 6. Records all food used, lists purchased and commodities food separately.
 7. Keeps work area and equipment clean.
 8. Follows state and local health regulations.
 9. Follows the policy handbook as published by the school district.
 10. Assumes other duties that may be assigned.
- Middle school and high school general helper are directly supervised by the manager.
- ** Elementary general helpers are supervised by satellite personnel.