JOB DESCRIPTION

PERRIS SCHOOL DISTRICT

FOOD SERVICE WORKER/DRIVER

Basic Information

Under the direction of the Nutrition Services Director, performs a variety of duties related to the shipping, receiving, storing, and delivery of food and supplies; drives a District vehicle to locations to deliver goods as assigned; assists in the preparation and serving of food at an assigned food service facility; maintains food service facilities in a clean and sanitary condition.

Representative Duties

- 1. Washes and prepares eating and serving areas; sets up steam tables; sets out trays, food, and beverages.
- 2. Prepares fruits, vegetables, and other foods for serving or cooking; portions and serves food to students and staff according to established procedures.
- 3. Transports food items, supplies, and/or equipment to designated sites.

 Maintains delivery vehicle (e.g. checks fluid levels, oil, tire pressure, keeps vehicle clean, and completes daily checklist) in a safe operating manner.
- 4. Performs physical inventory of warehouse contents. Cleans and maintains warehouse to as to ensure a safe and sanitary work area; ensures compliance with fire and regulatory codes.
- 5. Delivers and retrieves catering equipment, food, and supplies as needed. May assist with catered functions on an as needed basis.
- 6. Shelve and store items in the appropriate section of the warehouse; rotate inventory as needed.
- 7. Maintains work areas and serving areas in a sanitary manner; washes and cleans counters and steam tables; cleans and stores utensils, pots and pans, trays, and kitchen equipment.
- 8. Assists in storing unused food and supplies according to established procedures; disposes of unusable leftovers and garbage.
- 9. Delivers food to individual classrooms at Rob Reiner.

10. Performs related duties as assigned.

Knowledge and Abilities

Knowledge Of:

- 1. Methods of preparing sandwiches, salads, vegetables, and other foods for cooking and consumption.
- 2. Proper methods of storing equipment, materials, and supplies.
- 3. Sanitation and safety practices related to cooking and serving food.
- 4. Warehouse procedures, proper loading, and unloading of trucks.
- 5. Proper lifting techniques.
- 6. Interpersonal skills using tact, patience, and courtesy.

Ability To:

- 1. Prepare and set-up food for service to students and staff; Serve food to students and staff according to established procedures.
- 2. Perform physical and clerical duties involved in the rotation and proper handling of food equipment and supplies.
- 3. Understand warehouse procedures, including methods of storage, rotation safety, and sanitation principals.
- 4. Maintain food service equipment and facilities in clean and sanitary condition.
- 5. Operate basic kitchen equipment, appliances, and utensils in a safe and efficient manner.
- 6. Add, subtract, multiply, and divide and make change guickly and accurately.
- Meet schedules and time lines.
- 8. Maintain consistent, punctual, and regular attendance.
- 9. Perform heavy physical labor; push-pull carts weighing over 200 pounds; load carts for transport and unload; lift objects weighing up to 75 pounds.
- 10. Understand and follow oral and written directions.

11. Establish and maintain a cooperative working relationship with others.

Education and Experience

Any combination equivalent to a high school diploma.

Licenses and Other Requirements

Able to qualify for a valid Food Handler's Certificate. California Driver's License and proof of automobile insurance.

Working Conditions

Food Service facility environment; subject to heat from ovens, lifting, pulling, pushing, and standing for long periods of time. Driving District vehicle for the delivery and serving of food items between centralized kitchen and satellite schools. Warehouse environment; cold from coolers and freezers.

Compensation:

Row 11 of Classified Salary Schedule

Job Description — Food Service Worker/Driver Revised August 26, 2013