PLANO INDEPENDENT SCHOOL DISTRICT Job Description

Job Title: Cafeteria Assistant Specialist Wage/Hour Status: Non-Exempt

Reports To: Cafeteria Manager **Pay Range:** 209

Dept./School: Assigned Campuses / **Date Revised:** 07/22/2020

Food & Nutritional Services (FANS)

Primary Purpose:

Responsible for preparing appropriate quantities of food to meet menu requirements and maintaining high standards of quality in food production, sanitation, safety practices and customer service.

Qualifications:

Education/Certification:

Ability to read, write and understand verbal instructions in English

Texas Food Handler Certification within 30 days of employment

Completion of new employee orientation

Eight hours of professional development annually

Special Knowledge/Skills:

Working knowledge of kitchen equipment, food production and sanitation principles

Ability to interact with all people in a courteous manner

Ability to work with a sense of urgency in a fast-paced environment

Ability to work in a team environment

Experience:

One or two years of food service experience

Major Responsibilities and Duties:

Compliance and Program Accountability

Prepare quality food according to planned menu using standardized recipes

Adhere to scheduled meal serving times, and serve meals using designated portioning tools according to department guidelines

Assist in ordering necessary food supplies

Document food production for federally required records

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Personnel Interaction and Customer Service

Promote teamwork and interaction with fellow staff members

Deliver friendly, accurate and fast service in a respectful and professional manner; strive to satisfy customers

Adhere to and maintain a high level of quality, service and cleanliness; take pride in work

Work with a sense of urgency and model great service to all customers

Work as part of a team and exemplify dependability

Sanitation, Safety and Security

Properly store food items and maintain a clean, organized work area

Demonstrate knowledge and proper use of large and small kitchen equipment

Maintain sanitary working conditions to eliminate contamination

Clean work area and equipment using approved oven cleaners, detergents and other chemical products

Store bulk foods or products on shelves up to five feet, using a step stool as needed

Maintain designated recycling, trash and garbage collection areas in a neat and sanitary fashion

Wash dishes, etc. using industrial dishwasher; and wash pots and pans in deep sink

Maintain standards of personal appearance and hygiene according to district/department policies and procedures

Follow safety requirements per departmental guidelines

Professional Growth and Development

Follow all rules, regulations and policies of Plano ISD and follow directives from supervisor

Follow attendance policy as assigned by supervisor

Perform other functions that may be assigned by the administration and/or supervisor

Equipment Used:

Large and small kitchen equipment to include, but not limited to: electric slicer, institutional mixer, pressure steamer, sharp cutting tools, ovens, dishwashers and food utility carts

Working Conditions:

Mental Demands:

Work with frequent interruptions; maintain emotional control under stress; mentally alert; learn and apply new methods in all areas; act as initiator and make suggestions for improvements

Physical Demands/Environmental Factors:

Standing, walking, pushing and pulling, frequent lifting and carrying 30 to 50 pounds; some stooping, bending and kneeling; moderate exposure to extreme hot and/or cold temperatures, excessive humidity, dampness or chilling;

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excessive noise; intermittent fumes, smoke or gases; solvents (degreasing agents); grease and oils; work around machinery with moving parts; work around moving objects; work with hands in water

Acknowledgement:

Any work related experience or additional education/training resulting in acceptable proficiency levels in the above required knowledge, skills, and abilities may be an acceptable substitute for the above specified education and experience requirements at the sole discretion of District Administration.

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Approved By: W. Noel McBee, Compensation Coordinator	Date:	07-22-2020
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The above statements are intended to describe the general purpose and responsibilities assigned intended to represent an exhaustive list of all responsibilities, duties, and skills that may be reamd/or my supervisor has the right to add or change duties at any time. This job descriptions for this position as well as rescinding all past and present job descriptions that requirements of this position.	quired. Distriction supersec	ct administration des all prior job
My signature below indicates I understand and acknowledge my job description.		
Employee Signature: Date:		