

### **NUTRITION SERVICE WORKER III**

#### **DEFINITION**

Under general supervision, performs skilled functions and activities in cooking, baking, and salad preparation in large quantities; assists in the leading of nutrition services personnel and in the maintenance of a nutrition services facility in an orderly, safe, and sanitary condition; performs other related work as assigned and/or required.

#### **ESSENTIAL DUTIES**

- § prepares, cooks, and bakes a variety of foods and baked goods, including cakes, cookies, breads, rolls, vegetables, and a variety of entrees
- § prepares salad greens and vegetables
- § reviews recipes and menus; estimates needed ingredients and the time required for the cooking and baking of a variety of foods and baked goods
- § assists or leads in the receiving, inspecting, wrapping, and storing of foodstuffs, supplies, and materials
- § maintains inventory control and in the requisitioning of foodstuffs, supplies, and materials
- § leads and coordinates the activities of nutrition services personnel in the maintenance of the kitchen facility and equipment in an orderly, clean, safe and sanitary condition
- § maintains records and prepares reports as required
- § assists in the training of nutrition services personnel
- § leads and coordinates the work of others
- § provides technical input into the performance appraisal of nutrition services personnel
- § leads and coordinates the work of others; plans, assigns, and leads employees in materia~~3~~ and

### **PHYSICAL DEMANDS**

The physical requirements indicated below are examples of the physical aspects that persons within this position classification must perform in carrying out essential job functions.

- § will frequently exert 25 to 50 pounds of force to lift, carry, push, pull, or otherwise move objects
- § will walk or stand for extended periods of time; will be required to bend, stoop, crouch, kneel, reach above shoulder level, and/or to ascend and descend a step stool or step ladder, stairs, scaffolding, and ramps
- § must possess the ability to hear and perceive the nature of sound
- § must possess visual acuity and depth perception
- § must be capable of providing written and oral information, both in person and over the telephone
- § must possess the manual dexterity to operate equipment and use hand tools, and to handle and work with various objects and materials

Reasonable accommodation may be made to enable a person with a disability to perform the essential functions of the job.

### **EXPERIENCE AND EDUCATION**

**Experience:** Four years of experience in quantity baking, cooking, salad preparation, and food service facility maintenance in a commercial, institutional, or school food service facility, and two years in a lead capacity.

**Education:** Verification of a High School diploma, a GED certificate, or a higher degree; supplemented by training or course work in nutrition and in safety and sanitation procedures.

**License Requirement:** Possession of a valid California Motor Vehicle Operator's License.

**Certificate:** An approved and accredited Food Safety Certificate is required at time of employment and must be renewed every five years.

**Condition of Employment:** Insurability by the District's liability insurance carrier may be required.