

CENTRAL KITCHEN SUPERVISOR

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Operate a variety of equipment utilized in a food processing facility;
Organize, schedule, coordinate and supervise the work of others;
Analyze and determine foodstuffs, supplies and materials requirements;
Demonstrate proper and appropriate food preparation, packaging and service methods and techniques;
Maintain simple records and files, and prepare clear and concise management and cost accounting reports;
Understand and carry out oral and written directions;
Establish and maintain cooperative working relationships.

PHYSICAL DEMANDS

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

- will frequently exert 25 to 50 pounds of force frequently to lift, carry, push, pull or otherwise move objects
- will walk or stand for extended periods of time; will occasionally be required to ascend and descend stairs and ramps
- must be capable of perceiving the nature of sound
- must possess visual acuity and depth perception
- must be capable of bending at the waist, kneeling and crouching
- must be capable of providing oral information, both in person and over the telephone
- must possess the manual dexterity to operate a computer keyboard and other business-related equipment 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: Three years of quantity food preparation, service and kitchen maintenance functions in a school food service facility, including one year in a lead or supervisory capacity.

Education: Verification of a High School diploma, a GED certificate, or a higher degree;