



POSITION TITLE: Food Service Substitute

Definition of Position: Responsible for substituting in various trained food service positions throughout kitchens located in the district.

Qualifications

- High School graduate or equivalent in practical experience.
- Ability to cook, follow written instructions, recipes and work schedules accurately.
- Able to do simple mathematics and develop high standards of performance.
- Must have knowledge of food sanitation procedures.
- Must be alert, pleasant, neat, congenial and in good health.
- Must have good character, cooperative attitude, and ability to get along well with children.
- Ability to stand, perform repetitive movements, and work for extended periods of time.
- Performs tasks involving moderate lifting of up to 50lbs., carrying, pushing, pulling, and bending.

Personal Qualities:

- Relates well with all customers and coworkers.
- Shows initiative and takes pride in work
- Dress neatly in accordance with department policies and health codes.
- Practices good personal hygiene.
- Is proactive in approach to assigned duties.
- Displays positive attitude in all phases of personal contact.
- Upholds the highest degree of professionalism both during work hours and in public settings towards the school, staff, principals, and school board members.

Reports To:

Works directly under the supervision of the Lead Cook or Person in Charge of food service at each school.

Responsibilities:

The kitchen worker is to assist in all aspects of kitchen operations, including stocking, cooking, serving and cleaning.

Working Conditions:

- Extreme in temperature and humidity.
- Long periods of time spent standing, bending, and lifting throughout the day.
- Congested work area at times.
- Floors are hard on feet and slippery when wet.
- Possibility of cuts, burns, or other injuries if not practicing safety procedures.

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