

***Granite Falls School District***  
**Job Description**  
**Food Service Worker II**

**General Summary:** A Food Service Worker II cooks, prepares, presents, and serves food items; ensures that food is prepared in a manner which is nutritious, safe, properly flavored and in compliance with district, USDA, and accrediting agency standards for quality.

**Reports To:** Food Service Leads and Director of Business and Operations

**Working Relationships:** May oversee the cooking activities of the food service workers as assigned by Food Service Leads and/or the Director of Business and Operations

**Essential Duties and Responsibilities:** The list of essential functions is not exhaustive and may be supplemented as necessary. To effectively perform the essential functions of any position with the District, regular attendance is required and expected. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

1. Using recipes: cooks and prepares various entrees, vegetables, sandwiches, and other menu items.
2. Communicates and coordinates daily with Food Service Leads on strategies to accomplish production and maintain quality standards.
3. Assists Food Service Leads in maintaining accurate daily production records.
4. May operate cash register/point of sale device during serving periods as needed.
5. Collects, records, and reports quantities used, amounts produced, amounts left over and meal counts accurately in compliance with district and government regulations.
6. Offers and serves correct portions to comply with district and National School Breakfast and Lunch Program standards.
7. Cleans and restocks work area throughout the day. Maintains standards for sanitation and cleanliness by following standards for “clean as you go” and scheduled routine cleaning. Cleaning duties may include, but are not limited to: equipment, utensils, serving area, dining area, floors, walls, baseboards, and storage areas.
8. Assists in proper labeling, dating, and rotation of product in dry storage, coolers, and freezers.
9. Assists in maintaining organized storage of dry goods and refrigerated and frozen products.
10. Assists Food Service Leads in accurate counting of food and supplies for inventories.
11. Follows safety and sanitation guidelines established by the district and government agencies.
12. May transport food and food supplies to various school sites as necessary.
13. Maintains a professional appearance at all times.
14. Works effectively and maintains good working relationships with co-workers, staff, administrators, students, parents, and Food Service Leads and Director of Business and Operations.
15. Maintains clean and safe work environment; performs all tasks in a safe manner.
16. Other duties may be assigned.

**Education and Special Requirements:**

High school graduation or equivalent; Satisfactory background clearance results (fingerprinting required); proof of ability to work in the United States; current food handlers card.

**Mental Demands:** Requires average reading, writing, and math skills; ability to read, comprehend, and follow simple instructions, recipes, production sheets, temperature logs, safety rules, MSDS sheets; ability to understand recipes, production sheets, and inventories; ability to effectively present information in one-on-one and small group situations; ability to accurately add, subtract, multiply and divide in all units of measure, using whole numbers, common fractions, and decimals; ability to compute recipe conversions, purchases vs. served, and pan yields; ability to make change from cash sales; ability to apply common sense understanding to carry out detailed but uninvolved written or oral instructions; ability to deal with problems involving a few concrete variables in standardized situations; working knowledge of

food handling, preparation, production, standard kitchen equipment, food safety and sanitation; willingness to follow a schedule; quick return to work and concentration skills necessary; ability to remain calm and organized and meet deadlines under pressure; ability to direct, control and plan activities and to make on-the-spot decisions in a frequently fast-paced setting;

**Physical Demands:** Regularly required to stand; use hands to finger, handle, or feel and hand-eye coordination; reach with hands and arms; and taste or smell; prolonged periods of standing and walking; frequently required to walk and talk or hear; occasionally required to stoop, kneel, or crouch; regularly lift and/or move up to 50 pounds; specific vision abilities required by this job include close vision, color vision, depth perception, and ability to adjust focus; frequently exposed to moving mechanical parts and extreme heat; occasionally exposed to wet and/or humid conditions and extreme cold; exposure to moderate noise levels; frequently has hands in hot soapy water and/or cleaning and sanitizing chemicals; exposure to infectious diseases carried by students