



RIALTO UNIFIED SCHOOL DISTRICT CLASSIFIED

NUTRITION SERVICE WORKER II

DEFINITION:

Under the direction of an assigned Administrator or Supervisor, assist in the preparation, packaging and distribution of foods at a central kitchen site; maintain food service facilities and equipment in a neat, clean, safe and sanitary condition; perform other job-related duties as assigned and/or as required.

DISTINGUISHING CHARACTERISTICS:

The Nutrition Service Worker II classification is responsible for assisting with cooking, baking, and packaging activities at a central kitchen site. The Nutrition Service worker III classification is the experience-level classification within the series. Incumbents serve as a lead to other school site Nutrition Services personnel and participate in cooking, baking, and preparing food from scratch. The Nutrition Service Worker I classification is the entry-level class in this series. Incumbents perform routine food service activities at an assigned school site.

ESSENTIAL DUTIES:

- Participate in the preparation, packaging and distribution of foods, including the preparation of sandwiches, salads, relishes, hot entrees and a variety of other assigned foods; ensure compliance with safety and sanitation procedures.
- Package foods according to predetermined portion control standards; determine whether foods returned to schools are to be retained; assist in the wrapping and storage of foods.
- Maintain the food service facility in a safe, clean and sanitary condition; clean utensils, pans, equipment and nutrition service facility according to established procedures; wash and store utensils, containers, and trays; disassemble, sanitize and reassemble food preparation equipment.
- Assist in the preparation of entrees, vegetables, salads, salad dressings and desserts; assemble various ingredients as assigned; mix, slice, grate and chop food items; open cans; replenish containers as necessary.
- Assist in requisitioning, receiving and storing of food supplies and materials as assigned.
- Prepare records and logs related to assigned activities including inventory control; record food temperatures to ensure quality control and food safety.
- Operate standard food service equipment such as slicers, warmers, ovens, fryers, stoves and carts.
- May use a District vehicle to deliver food as needed.
- Assist in training, coordinating and providing word direction to assigned Nutrition personnel.
- Perform other job-related duties as assigned and/or as required.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

- Basic methods of preparing and serving foods in large quantities.
- Sanitation and safety practices and procedures.
- Standard food service appliances and equipment.

- Interpersonal skills using tact, patience and courtesy.
- Basic math and measurement practices
- Oral and written communication skills.
- Basic record keeping techniques.
- Proper lifting techniques.

ABILITY TO:

- Adhere to standard menus and recipes in the preparation of foods and snacks.
- Assist in maintaining food service facilities, equipment and utensils in a clean and sanitary condition.
- Learn methods and procedures for preparing and serving food in large quantities.
- Learn sanitation practices related to the handling and serving of food.
- Wash, cut, slice, grate, mix and assemble food items and ingredients.
- Operate a variety of food service equipment.
- Understand and follow oral and written directions.
- Establish and maintain cooperative working relationships with others.

EDUCATION AND EXPERIENCE:

EDUCATION:

Verification of a High School diploma, a GED certificate, or a higher degree.

EXPERIENCE:

One year of quantity food preparation, service, and kitchen maintenance functions in a commercial, institutional, or school food service facility. Recent job-related experience within the last five years is required.

LICENSES, CERTIFICATIONS AND OTHER REQUIREMENTS:

- Verification of a valid California Motor Vehicle Operator's License.
- Insurability by the District's liability insurance carrier may be required.
- County approved Food Handlers Card is required at the time of employment and must be renewed every three years.

PREFERRED QUALIFICATIONS:

Supplemental training in food preparation, safety sanitation, or other related areas is preferred, but not required.

WORKING CONDITIONS:

ENVIRONMENT:

Food service environment. Subject to heat from ovens.

PHYSICAL ELEMENTS:

The physical requirements indicated below are examples of the physical aspects that the 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 and ramps.
- Must possess the ability to hear and perceive the nature of sound.
- Must possess the manual dexterity to operate equipment and use hand tools, and to handle and work with various objects and materials.
- Must possess visual acuity and depth perception.
- Must be capable of providing written and oral information, both in person and over the telephone.

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

POTENTIAL HAZARDS:

Heat from ovens. Exposure to very hot foods, equipment, and metal objects. Working around knives, slicers or other sharp objects. Exposure to cleaning chemicals and fumes.

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