

VISTA UNIFIED SCHOOL DISTRICT

CLASS TITLE: CHILD NUTRITION ASSISTANT II

BASIC FUNCTION:

Under the direction of an assigned lead, perform a variety of food preparation duties at an assigned middle school or high school serving as the back-up to the lead while participating in the full range of CNS activities.

REPRESENTATIVE DUTIES:

Prepare and assemble food and other items; serve at serving window or package food as assigned. **E**

Prepare sandwiches, nachos, salads, salad dressing, salsa and french fries as appropriate; chop, grate and slice cheese, fruit vegetables and meat as assigned. **E**

Count, measure, wrap, pan and store food and beverages as required. **E**

Clean equipment and work area according to established regulations; wash pots, pans, dishes and kitchen utensils as assigned; load and run dishwasher as appropriate. **E**

Load or unload hot and cold carts according to established guidelines. **E**

Maintain inventories of food and beverages; complete orders of food and other supplies in accordance with daily needs. **E**

Operate a variety of kitchen equipment such as ovens, hot and cold carts, steam tables, dishwasher, fryer, grinder, slicer, mixer, cooler and can openers. **E**

Serve as back-up to the assigned lead at a middle school or high school site. **E**

Respond to inquiries and issues from administrators, parents and staff; refer issues to the lead as necessary. **E**

Assure proper money count and complete necessary paperwork according to established procedures; prepare change funds for service lines. **E**

Rotate food preparation assignments within the central kitchen according to established procedures; assist with cooking and baking as assigned.

Perform related duties as assigned.

Child Nutrition Assistant II - continued

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Food preparation, packaging and serving methods.
Standard kitchen equipment, utensils and measurements.
Interpersonal skills using tact, patience and courtesy.
Health and safety regulations.
Oral and written communication skills.
Basic math.

ABILITY TO:

Provide work direction and guidance to CNS personnel.
Utilize proper methods of preparing, packaging and serving food at an assigned school or central kitchen.
Clean and operate kitchen equipment such as ovens, hot and cold carts, steam tables, dishwasher, fryer, grinder, slicer, mixer, cooler and can opener.
Apply sanitation and safety practices related to preparing, packaging, storing and serving food.
Communicate effectively both orally and in writing.
Understand and follow oral and written directions.
Establish and maintain cooperative and effective working relationships with others.
Maintain records as assigned.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: graduation from high school and two years of CNS experience.

LICENSES AND OTHER REQUIREMENTS:

Incumbents are required to obtain a Food Handler's card within one month of employment.

WORKING CONDITIONS:

ENVIRONMENT:

Central Kitchen environment.
Heat from stoves and ovens.

PHYSICAL ABILITIES:

Standing for long periods of time.
Lifting moderately heavy objects.

Child Nutrition Assistant II - continued

Bending at the waist, kneeling or crouching to clean ovens.
Pushing and pulling to load and unload food carts.

HAZARDS:

Working around and with machinery with sharp components.