

## VISTA UNIFIED SCHOOL DISTRICT

### CLASS TITLE: CHILD NUTRITION SERVICES ASSISTANT I

#### BASIC FUNCTION:

Under the direction of an assigned supervisor, perform a variety of food preparation duties at an assigned school or central kitchen; serve food at assigned school or package food for transport at central kitchen; clean equipment and work areas according to established sanitation and safety regulations.

#### 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, french fries and other food items as directed; 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**

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**

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

Assist in maintaining inventories of food and beverages.

Perform related duties as assigned.

#### 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:**

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.

Learn and apply sanitation and safety practices related to preparing, packaging, storing and serving food.

Understand and follow oral and written directions.

Maintain records as assigned.

**EDUCATION AND EXPERIENCE:**

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above.

**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.

Bending at the waist, kneeling or crouching to clean ovens.

Pushing and pulling to lead and unload food carts.

**HAZARDS:**

Working around and with machinery with sharp components.

Heat from ovens and fryers.