**Neshoba County School District**

**Job Description**

**Position Title:** Cafeteria Worker

**Title of Supervisor:** Local Principal/Food Services Administrator

**General Responsibilities:** Employees in this position spend their time in the preparation, cooking, and serving of food. Work is performed under the direction of the manager.

**Salary:** Neshoba County School District Non-Certified Wage Scale

**Qualifications:**

1. Good knowledge of materials, methods, and equipment used in cooking a variety of foods on a large scale.
2. Some knowledge of food values and nutrition
3. Knowledge of health, sanitary and safety practices involved in food service
4. Skill in the preparation and cooking of various foods
5. Ability to establish and maintain good working relationships with school personnel, pupils, and public
6. Ability to understand and carry out oral and written instructions
7. Physical ability sufficient to maintain a rigorous work schedule
8. Ability to work under a time schedule
9. Some experience of institutional type quantity cooking
10. Successfully complete in-service training as required

**Essential duties and Responsiblities:**

Such duties and responsibilities as may be assigned, including but not limited to:

1. Preparing all types of foods, such as: vegetables, meats, soups, salads, and desserts; operating kitchen equipment including ovens, steamers, electric mixers, and slicers
2. Cooking and seasoning food according to recipes, mixing ingredients and adding condiments on the basis of personal judgment or as directed
3. Adjusting recipes for desired yield guarding against waste and observing safety rules
4. Testing cooked food to determine if properly cooked and seasoned
5. Determining correct portions for individual servings
6. Setting up steam tables and serving counters and serving food
7. Making salads and sandwiches and hot and cold beverages
8. Assisting in portioning and dishing out servings according to menu combination or individual orders
9. Keeping routine records and making reports as directed
10. Establishing, maintaining, and supporting standards of personal conduct and discipline in accordance with board policy
11. Washing dishes, pots, pans and silverware
12. Cleaning floors, tables, counters, and wood work
13. Making sure all machinery and equipment are kept clean and in proper working order
14. Performs other duties as assigned