Approved: September 16, 2002

Revised: June 21, 2004 Revised: May 13, 2013

CHARTIERS-HOUSTON SCHOOL DISTRICT FOOD SERVICE DEPARTMENT

JOB DESCRIPTION

TITLE: CAFETERIA GENERAL WORKER/CASHIER/SERVER

QUALIFICATIONS:

- 1. Demonstrates the ability to read, write, and comprehend math.
- 2. Demonstrates the ability to operate a computerized point of sale cash register.
- 3. Work experience as a food service worker or substitute worker.
- Demonstrates the ability to operate food service equipment essential to job. 4.
- 5. Demonstrates flexibility in newly assigned task.
- Demonstrates the ability to maintain a positive and cooperative relationship with students, staff, co-6. workers and the general public at all times.
- 7. Must be capable of bending, reaching, stooping, climbing and lifting up to 50 pounds.

REPORTS TO:

Food Service Director

RESPONDS TO: Head Cook

PERFORMANCE RESPONSIBILITIES:

- 1. May work as cashier or server as directed.
- 2. May work Fry / Grill Area /Pizza Area/ Deli Area or Serving Lines jobs as directed.
- 3. Assists and prepares food items as directed by Cooks.
- 4. Assist cook as needed.
- 5. Counts money and reconciles with daily cashier report.
- 6. Collects ala carte money and advanced sales during lunch periods.
- Assists and prepares production reports as needed. 7.
- 8. Monitors ala carte area, maintains inventory and orders as needed.
- 9. Cleans and sanitizes work areas daily.
- 10. Responsible in the dishwashing area for the cleaning of trays, pans and utensils.
- 11. Sweep floors daily and mop as directed by head cook.
- 12. Assist in trash collection.
- Maintains established standards of HACCP, sanitation and safety procedures at all times. 13.
- 14. Observes dress code policy.
- 15. Assist in keeping coolers/ freezers and stock rooms neat and clean.
- 16. Assist in the restocking of all meal and ala carte food items.
- 17. All cooking and serving areas are to be cleaned daily.
- 18. Fryers are to be filtered, cleaned and filled daily.
- 19. Performs any other duties as directed by Food Service Director

TERMS OF EMPLOYMENT:

3.5 Hours Per Day Hours and times may change according to lunch schedules.

EVALUATION: Performance will be evaluated as per Board Policy during the probationary period.