CARROLL COUNTY SCHOOL DISTRICT JOB DESCRIPTION CAFETERIA STAFF

POSITION DESCRIPTION

The Cafeteria Staff prepares and cooks large quantities of food for schools.

QUALIFICATIONS

Skills in food preparation, abilities in reasoning, language, and mathematics.

DUTIES AND RESPONSIBILITIES

Cook food according to menus, special dietary or nutritional restrictions, and numbers of portions to be served.

Clean and inspect galley equipment, kitchen appliances, and work areas in order to ensure cleanliness and functional operation.

Bake breads, rolls, and other pastries.

Clean, cut, and cook meat, fish, and poultry.

Compile records of food use and expenditures. Apportion and serve food to patrons.

Monitor use of government food commodities to ensure that proper procedures are followed.

Take inventory of supplies and equipment.

Wash pots, pans, dishes, utensils, and other cooking equipment.

Other duties as assigned by manager or administrator.

RECEIVES SUPERVISION

The Cafeteria Staff reports directly to Cafeteria Manager and the Food Service Administrator; works under direct supervision.

SUPERVISION

No regular supervisory responsibility.