

JOB DESCRIPTION

Job TitleFood Service SpecialistJob Title Code512900Reports toCafeteria ManagerWage/Hour StatusNon-Exempt

Dept/School Food and Nutrition Services **Pay Grade** 401

Date Revised January 9, 2025

Primary Purpose

Prepare and serve appropriate quantities of food to meet menu requirements. Maintain high standards of quality in food production, sanitation, and safety practices.

Education/Certification

- None
- Valid Food Handler Card (must obtain within 30 days of employment)

Special Knowledge/Skills

- Ability to understand food preparation and safety instructions
- Ability to operate large and small kitchen equipment and tools
- Good customer service skills

Experience

No experience necessary

Major Responsibilities and Duties

Kitchen Production

- 1. Efficiently prepare food according to a planned menu using tested, standardized recipes.
- 2. Review the school's production record (PR) daily; prepare assigned menu items in specified quantities as indicated on the PR.
- 3. Serve food according to meal schedules, production record, departmental policies, and procedures practicing proper portion control.
- 4. Assist in receiving storage or organization of food and warehouse items, check items for quality at the time of receipt.
- 5. Follow established Hazard Analysis and Critical Control Points (HACCP) procedures to meet high standards of cleanliness, health, and safety.
- 6. Accurately document required information on the daily PR or corresponding department log.
- 7. Demonstrate correct food handling techniques; store food properly using date/time labels.
- 8. Maintain a clean kitchen and serving area.
- 9. Communicate inventory needs, equipment deficiencies and production/serving concerns to the manager.
- 10. Understand proper use of chemicals, chemical hazards, and appropriate storage of chemicals.
- 11. Exercise care to avoid injury by operating tools and equipment according to prescribed safety standards.
- 12. Attend kitchen meetings and required trainings.
- 13. Operate the point of sale (P.O.S.) during meal sessions.
- 14. Perform other duties assigned by supervisor.

Quality Control

- 15. Distinguish a quality product from items unacceptable for service.
- 16. Ensure the serving line is set and ready for service at designated mealtimes.
- 17. Replenish meal items, paper products and milk.
- 18. Promptly attend to spills, trash, and obstacles on the serving line.



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Customer Service

- 19. Greet customers and provide efficient customer service.
- 20. Always work cooperatively with other team members; provide customer service with friendly and professional dining experience.
- 21. Demonstrate punctuality, reliability, integrity, cooperation, and efficient use of time in the performance of assigned duties.

Equipment Used

Large and small kitchen equipment and tools including electric slicer, mixer, vegetable cutter, steamer, sharp cutting tools, ovens, and dishwasher.

Supervisory Responsibilities

None

Physical and Mental Job Requirements

Mental Demands/Physical Demands/Environmental Factors

 Maintain emotional control under stress. Frequent standing, walking, pushing, and pulling; lift up to 40 lbs. and carrying; some stooping, bending, and kneeling; limited exposure to extreme hot and cold temperatures.

Terms of Employment

181 days; salary to be established by Board of Trustees

	ements describe the general purpose and responsibilities assigned to this job a of all responsibilities and duties that may be assigned or skills that may be	
Approved: Job Title: Date:		
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My supervisor has	reviewed this job description with me and has provided me with a copy.	
Employee:		

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prohibida por la ley. Preguntas acerca de la aplicación del título VI, VII o IX, y la Sección 504 pueden ser referidas al oficial del distrito, al 230-2031; preguntas sobre 504 tocante a estudiantes pueden ser referidas al oficial de 504 al, 230-2856.