

Kitchen Worker

Immediate Supervisor: Head Cook or Assistant to Head Cook in absence

Qualifications:

1. Previous experience in food service is desirable.
2. Must be able to pass a physical examination as required by the board of education every three years.
3. Physically able to work in a standing position for a prolonged period of time and able to walk much of the time while at work.
4. Able to work in warm surroundings and lift materials up to 45 pounds.

Duties:

1. Understands and maintains sanitary standards.
2. Helps in dishwashing area before, during , and after serving as needed.
3. Washes areas of kitchen and lunchrooms (tables) as assigned before, during, between, and after lunch sessions.
4. Gets necessary food from refrigerator, stove, oven, ect. As needed.
5. Uses proper serving portions.
6. Helps in baking, preparing, cutting, cooking, as needed.
7. Helps prepared kitchen area for students (as requested by head cook).
8. Keeps kitchen area free from debris.
9. Helps with milk as needed.
10. Maintains good relations with students, faculty, and staff.
11. Maintains the chain of command.
12. Assists in other jobs as needed.
13. Other duties as assigned.

Revised by the Farragut Board of Directors July 10, 2006