



NEW: 07/01/2022
Submitted: 06/28/2022

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| JOB TITLE: | ASSISTANT NUTRITION SERVICES |
| DIVISION | OPERATION SERVICES |
| SALARY SCHEDULE/GRADE: | IB, GRADE 1 |
| WORK YEAR: | 183 DAYS |
| FLSA STATUS: | NON-EXEMPT |
| JOB CLASS CODE: | 8110 |
| BARGAINING UNIT: | CLAG |

SCOPE OF RESPONSIBILITIES

Assumes responsibility for cooperating with and the completion of all assigned tasks under the direction of the supervisor. Performs all duties and responsibilities in an ethical and professional manner.

PERFORMANCE RESPONSIBILITIES & EVALUATION CRITERIA

- Cooperates with supervisor and fellow assistants to ensure maximum efficiency of food production and total program
- Prepares food using standardized recipes and completes support documentation as directed by the supervisor
- Assists in temperature monitoring and recording to ensure food is properly received, prepared, held, served, and cooled in accordance with the approved Hazard Analysis and Critical Control Points plan
- Demonstrates proper methods of storing foods and use and care of equipment
- Cleans assigned areas in order to maintain compliance with federal, state, local, and JCPS regulations
- Maintains quality standards for the presentation and service of food in a pleasant environment
- Performs all other duties assigned by the supervisor.
- Completes all trainings and other compliance requirements as assigned and by the designated deadline

PHYSICAL DEMANDS

The work is performed while standing or walking. The work requires the use of hands for simple grasping, pushing and pulling of arm controls and fine manipulations. The work requires the use of feet for repetitive movements. The work at times requires bending, squatting, reaching with the ability to lift, carry, push or pull medium weights. The work requires activities involving being around moving machinery, exposure to marked changes in temperature and humidity and exposure to dust, fumes and gases.

MINIMUM QUALIFICATIONS

- High School Diploma or G.E.D.
- Complete Kentucky Department of Education Certification as a food service employee within 40 days of employment
- Effective communication skills

DESIRABLE QUALIFICATIONS

- Successful food service experience
- Participation in vocational food service courses
- Louisville Metro Department of Public Health and Wellness food safety certification
- Experience in a diverse workplace

Footnote

This position is categorically funded and re-employment is subject to periodic review based on availability of funds and continued need for the project.