



Lafayette Parish School System Job Description

Job Title: Food Service Cafeteria Technician
Department: Child Nutrition Services
Reports To: Food Service Cafeteria Manager
Approved Date: 07/2024

Salary Scale: Crafts and Trades
Pay Grade: Pay Grade 4
FLSA Status: Non-Exempt
Days: 180-days – School Based
244-days
2002 Sales Tax Eligible: No

SUMMARY OF POSITION: Works in a variety of school food service operations, including food preparation, care and cleaning of kitchen facilities and equipment, serving food, and dishwashing.

QUALIFICATIONS: EDUCATION AND/OR EXPERIENCE: High school diploma, state-issued high school equivalency credential (i.e., GED, HiSET, TASC), or pass a Lafayette Parish School System’s reading test; Knowledge of the functional operation of a school kitchen, basic kitchen routines, and cleanliness requirements preferred; USDA Professional Standards Training for School Nutrition employees maintained annually (6 hours).

ESSENTIAL DUTIES AND RESPONSIBILITIES: Other additional duties/responsibilities assigned by the Supervisor and/or Superintendent may be assigned.

- Implements the philosophy, policies, and regulations of all Child Nutrition Programs
- Maintains high standards of health, sanitation, and safety.
- Prepares food items according to menus and standardized recipes developed for breakfast, lunch, and snack meals.
- Assists in maintaining inventory of USDA Commodities, purchased foods, supplies, and equipment; assists with receiving and storage of all inventory.
- Practices safe food handling and storage to ensure proper temperature, palatability, and appearance.
- Adheres to meal serving times as determined by the daily activity schedule of the of the school site; serves meals according to rotating work schedule.
- Participates in school site Health and Wellness Team by implementing student dietary needs as directed
- Adheres to work schedule and instructions regarding food preparation, cleaning of the facility, and operation of equipment.
- Operates and maintains all school kitchen equipment to include baking, steaming, braising, and mixing commercial equipment and various small equipment pieces.
- Operates dish machine for washing and sanitation of trays, flatware, pots, pans, and utensils; uses appropriate manual ware-washing procedures for pot and pan sink.
- Implements appropriate diet modification procedures for students with special dietary needs; adheres to recipes and instructions for food preparation and portion control as directed.
- Attends district-wide Staff Development and School Food Service

METHOD OF EVALUATION: Evaluations in accordance with the Lafayette Parish School System Policy GBI-Evaluation.

PROFESSIONALISM AND CONDUCT STANDARDS:

Quality of Work - attention to detail and accuracy of work that meets and exceeds expectations

- Completes tasks, reports, and documents accurately according to specified timelines and expectations; Makes wise and appropriate decisions after identifying and analyzing relevant information

Availability - punctual, adheres to work schedule and has overall satisfactory attendance

- Adheres to district guidelines relative to attendance; Regularly reports to work on time and work additional hours when deemed necessary and pre-approved by your immediate supervisor

Communication Skills - all verbal, non-verbal, visual, and written exchange of information is of satisfactory caliber

- Uses verbal and non-verbal communication in a manner respectful of others; Demonstrates skill in giving and receiving feedback; Uses active listening skills; Writes and speaks clearly and concisely so that the message is understood; Maintains communication with immediate supervisor, keeping him/her informed of problems, concerns, and significant developments

Interpersonal Skills / Teamwork - works cooperatively with colleagues, students, parents, and vendors

- Promotes and supports a culture of inclusion, diversity, dignity, respect, and fairness for all stakeholders;

Attends and constructively participates in meetings and professional development activities; Accepts and uses constructive feedback; Cooperates with building and district staff in planning and evaluation

Personal Impact - presentable, appropriate appearance for position, represents district positively

- Wears attire appropriate to job responsibilities; practices personal grooming that is appropriate for work environment; Develops and maintains a safe and caring environment for all of our stakeholders; Advocate positive personal behavior on or off campus and attempt to avoid improprieties or the appearance of improprieties

Productivity - performs work efficiently, on time, and effectively while uses available resources

- Identifies problems and issues and works collaboratively to contribute ideas and find solutions; Minimizes bias in self and others and accepts responsibility for his/her own actions

Adaptability - accepts and adjusts to change, performs multiple tasks, organizes work, sets work priorities, and performs other duties as assigned

- Follows directives as assigned by supervisor; Cooperates with administration in the performance of additional duties.

Policy – comply with all Lafayette Parish School System Policies and Procedures

- Adheres to laws, board policies and procedures, administrative rules, practices, and guidelines and applies all fairly, consistently, wisely, and compassionately; Adheres to ethical, legal and professional standards; Maintain the confidentiality of all School Board information by refraining from accessing, discussing, or disclosing anything outside the scope of employment unless authorized by immediate supervisor.
- The Lafayette Parish School Board shall require all personnel to follow the district/school calendar and holiday schedule during the school term. All employees are required to adhere to daily schedule, punctuality, and attendance set forth by the district.

EXPECTATIONS:

Expectations include: working under limited supervision following standardized practices and/or methods; providing information and/or advising others. To perform this job successfully, an individual must be able to perform each essential duty satisfactorily along with adhering to the professionalism and conduct standards. The requirements listed above are representative of the knowledge, skills, and/or ability required.

WORK ENVIRONMENT/PHYSICAL DEMANDS

The work environment is representative of conditions an employee encounters while performing the essential functions of this job. While performing the duties of this job, the employee is occasionally exposed to a noise level in the work environment which is moderate to loud, outside weather conditions, a variety of childhood and adult diseases and illnesses, heated/air conditioned and ventilated facilities, a building in which a variety of chemical substances are used for cleaning, instruction and/or operation of equipment. This job does require public contact, both on the telephone and in person, under sometimes-stressful conditions.

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. The usual and customary methods of performing the jobs functions require the following physical demands: significant lifting, carrying, pushing, and/or pulling, frequent stooping, kneeling, crouching, and/or crawling. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. While performing the duties of this job, the employee may occasionally push or lift up to 50 lbs. Specific vision abilities required by this job include close vision such as to read handwritten or typed material, and the ability to adjust focus. The information contained in this job description is in compliance with the American with Disabilities Act (A.D.A.) and is not an exhaustive list of the duties performed for this position. Additional duties are performed by the individuals currently holding this position and additional duties may be assigned.

Employee's Printed Name

Supervisor's Signature

Employee's Signature

Date