

**FRESNO UNIFIED SCHOOL DISTRICT**  
**Position Description**

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<b>TITLE:</b>	Food Service Technician – Cesar Chavez Adult Education	<b>REPORTS TO:</b>	Assigned Supervisor
<b>DEPARTMENT:</b>	Food Services	<b>CLASSIFICATION:</b>	Classified
<b>FLSA:</b>	Non-Exempt	<b>WORK YEAR:</b>	Varies
<b>BOARD APPROVAL:</b>	January 20, 2016	<b>SALARY:</b>	F-05/CSEA 143 Salary Schedule

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**BASIC FUNCTION:**

Under direct supervision of administrative staff, works in a quick serve, fast food, restaurant environment; perform high quality and routine food services activities related to serving of food to students and staff; maintain cleanliness of facility to create a high quality environment for students and staff.

**REPRESENTATIVE DUTIES: (Persons employed in this position may perform any combination of the essential functions shown below (E). This position description is not intended to be an exhaustive list of all duties, knowledge, or abilities associated with this classification, but is intended to accurately reflect the principal job elements.)**

Observe and provide directions to students in the following positions: Cashier; Expeditor; Short Order Cook, Food Preparer, and other similar positions. *E*

Participate in the preparation of short-order menu items including sandwiches, salads, burgers, and deep fried items. *E*

Operate computerized cash registers. *E*

Cook, bake and serve a variety of foods in a quick serve/fast food environment to meet the needs of students and staff. *E*

Assist in setting up and stocking food preparation and cook's line. *E*

Operate kitchen equipment such as grill, oven, deep fryer, walk-in refrigerator, food processor, mixer, and ice machine. *E*

Maintain food storage, work and serving areas in clean, sanitary and safe conditions; wash and clean counters and tables; wash and store pots, pans and kitchen equipment. *E*

Provide timely quality service in taking customer orders and performing cashiering duties in the sale of food items to students and staff. *E*

Wash and prepare eating and serving areas; wash trays, plates, utensils, and other serving equipment. *E*

Destroy and dispose of unusable leftovers and garbage per state regulations. *E*

Perform related duties as assigned. *E*

**EDUCATION AND EXPERIENCE:**

Any combination equivalent to: graduation from high school and sufficient training and experience to demonstrate the knowledge and abilities listed below and one year experience in a food service operation.

**LICENSES AND OTHER REQUIREMENTS:**

Valid Food Safety Certificate required.

**KNOWLEDGE AND ABILITIES:**

KNOWLEDGE OF:

Basic math and cashiering skills.  
Basic record-keeping techniques.  
Standard kitchen equipment, utensils and measurements.  
Sanitation practices related to handling and serving food.  
Interpersonal skills using tact, patience and courtesy.  
Proper lifting techniques.  
Basic computer skills.  
Principles and methods of quantity food service preparation, serving and storage.  
Methods of preparing and serving foods in large quantities.  
Proper methods of storing equipment, materials and supplies  
Health and safety regulations.

ABILITY TO:

Prepare and serve food in accordance with health and sanitation regulations.  
Learn and follow health and sanitation requirements.  
Maintain food service equipment and areas in a clean and sanitary condition.  
Add, subtract, multiply and divide quickly and accurately.  
Wash, cut, slice, grate, mix and assemble food items and ingredients.  
Learn, apply and explain policies, procedures, rules and regulations.  
Meet schedules and time lines.  
Operate standard kitchen equipment safely and efficiently.  
Understand and follow oral and written directions.  
Establish and maintain cooperative and effective working relationships with a diverse range of people.  
Observe health and safety regulations.  
Communicate using patience and courtesy in a manner that reflects positively on the organization.  
Learn District organization, operations, policies, objectives and goals.  
Accurately account for cash transactions.  
Inspect and report quality control inconsistencies, such as outdated or expired food products or appearances of food items.  
Apply integrity and trust in all situations.

**WORKING CONDITIONS:**

**ENVIRONMENT:**

Food service environment; subject to heat from ovens, cold from walk-in refrigerators and freezers; exposure to very hot foods, equipment, and metal objects; exposure to knives and slicers; exposure to cleaning agents and pesticides.

**PHYSICAL ABILITIES:**

With reasonable accommodations, if necessary, lifting, carrying, pushing, or pulling moderately heavy objects; standing and walking for extended periods of time; dexterity of hands and fingers to operate kitchen equipment; carrying, pushing or pulling food trays, carts, materials and supplies; reaching overhead, above the shoulders and horizontally; bending at the waist.

Fresno Unified School District is an Equal Opportunity Employer and reasonable accommodations are made under the Americans with Disability Act as required by law.

*E = Essential Functions*