# HARTLAND CONSOLIDATED SCHOOLS

## PLEASE POST - October 6, 2020

## **CAFETERIA EXTERNAL POSTING**

POSITION:	Cook Assistant
LOCATION:	Hartland High School
HOURS:	Monday through Friday 10:00 am – 1:00 pm (3 hours) scheduled in-person student days only and other days as assigned.
BARGAINING UNIT:	Food Service Association
DATES OF POSTING:	October 6, 2020 until filled
QUALIFICATIONS:	See Attached Job Description
APPLY TO:	Interest in the position must be in writing and submitted to Lisa Archey, Student Nutrition Director. Please email Ms. Archey at lisaarchey@hartlandschools.us.

This position includes, but is not limited to, running a cash register (requires basic computer skills), ordering, putting away stock, cooking and following SOP procedures and HACCP regulations.

SB/ke c: FSA

Lisa Archey

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#### JOB DESCRIPTION

TITLE:	STUDENT NUTRITION COOK ASSISTANT
QUALIFICATIONS:	<ol> <li>High school diploma or equivalent</li> <li>Good character and cooperative nature</li> <li>Previous experience in cooking, baking and food service operations preferred</li> <li>Certification of good health, including lifting of up to 50 lbs., evidence of freedom from physically limiting back problems, signed by a licensed physician</li> <li>Demonstrated aptitude for successful fulfillment of assigned performance responsibilities</li> <li>Demonstrated record of good attendance</li> <li>Must be capable of following directions, giving directions, planning tasks and working independently</li> <li>Must be able to follow the directions of and make adjustments to standardized recipes</li> <li>Must be well groomed, pleasant, tactful and have the ability to work effectively with students and adults</li> <li>Must have working knowledge of HACCP procedures and how to document those procedures</li> <li>Must have basic computer knowledge/experience</li> </ol>
<b>REPORTS TO:</b>	Student Nutrition Director
JOB GOAL:	To provide students and staff with high quality, nutritional meals by following the National School Lunch Program Guidelines and Regulations.
PERFORMANCE RESPONSIBILITIES:	<ol> <li>Cook Assistant will perform duties in the following areas which are listed by way of example and are not to be considered to be all inclusive.</li> <li>Assist in preparing all foods for satelliting, including filling supply orders of food and paper, preparing soups, salads, fruits vegetables, pizza, rolls.</li> <li>Assist in the preparation of all foods for serving in all buildings, including counting, putting into carriers for delivery to designated buildings.</li> <li>Assist Crew Leader with weekly orders, inventories, production sheets, and keep properly informed of needed supplies.</li> <li>Keep all records of lunches served, money collected, serve lunches on line.</li> <li>Supervise student helpers and give assignments.</li> <li>Assist in areas of food service.</li> <li>Ensure that all HACCP requirements in sanitation, safety, food handling and storage are adhered to.</li> </ol>
TERMS OF EMPLOYMENT:	Salary, fringe benefits and conditions of employment will be in accordance with Hartland Food Service Employees' Master Agreement.
EVALUATION:	Performance will be evaluated in accordance with the Hartland Food Service Employees' Master Agreement.