

## **Food Service Specialist**

## **Position Details**

Class Code: 5001

Job Family: Food Service

Classification: Support Professional

Terms of Employment: Pay Grade 43 on the Support Professional Salary Schedule

FLSA STATUS: NON-EXEMPT

## **Position Summary**

Under general supervision, participates in the ordering and preparation of food and supplies, provides accountability of food, revenue, and child nutrition program records, and demonstrates good customer service in a non-traditional school, alternative school, outlying school, central kitchen, catering, or any facility with a food service program with a daily participation at a 100-meal equivalent or less.

## **Essential Duties and Responsibilities**

This list of Essential Duties and Responsibilities is not exhaustive and may be supplemented.

- 1. Participates in the preparation and serving of approved menu items and recipes.
- 2. Provides good customer service to students, parents, faculty, and administration.
- 3. Monitors work areas for proper work flow to ensure that food items are readily available and cashiering is timely, accurate, and efficient.
- 4. Follows all Hazard Analysis and Critical Control Points (HACCP) standard operating procedures.
- Follows all Southern Nevada Health District (SNHD) Food Handler Health Safety
  Training Card and United States Department of Agriculture (USDA) nutrition
  guidelines and regulations pertaining to efficient and sanitary food preparation
  and service.

- 6. Cooperates with Health Inspector during inspections; reports results of inspections to Central Office.
- 7. Accurately accounts for and records the sale of all reimbursable meals and a la carte items.
- 8. Accurately accounts for all cash and reconciles cash with records.
- 9. Submits all required daily and monthly reports.
- 10. Works with students, parents, staff, and administrators to clarify food service meal program questions.
- 11. Collects and reviews free and reduced price meal applications following departmental procedures.
- 12. Follows proper meal accountability procedures.
- 13. Maintains proper time management to ensure all work is completed during assigned shift.
- 14. Identifies repairs needed in kitchens; initiates work requests for repairs.
- 15. Attends training and informational meetings as required by the Food Service Department.
- 16. Conforms to safety standards, as prescribed.
- 17. Performs other tasks related to the position, as assigned.

## **Distinguishing Characteristics**

Involves food and beverage preparation and associated food service functions in a District setting.

# **Knowledge, Skills, and Abilities (Position Expectations)**

- Knowledge of food service, food preparation, and operation/care of commercial food service equipment.
- 2. Ability to prepare and maintain accurate records and reports.
- 3. Ability to plan, organize, and perform work.
- 4. Ability to effectively manage time and resources in order to complete work according to assigned schedule.
- 5. Ability to operate commercial kitchen equipment.
- 6. Ability to operate a commercial kitchen in a financially sound manner.
- 7. Ability to perform mathematical computations.
- 8. Ability to maintain confidentiality of information.
- 9. Ability to meet pre-determined deadlines.

- 10. Ability to safely move and relocate heavy objects.
- 11. Ability to work in confined areas.
- 12. Ability to work flexible hours and shifts.
- 13. Ability to work cooperatively with employees, parents, students, and other agencies.
- 14. Ability to recognize and report hazards and apply safe work methods.
- 15. Ability to operate computers and learn related software applications.
- 16. Ability to interpret and follow instructions.
- 17. Possess physical and mental stamina commensurate with the responsibilities of the position.

## **Position Requirements**

### **Education, Training, and Experience**

High school graduation or other equivalent, (i.e., General Educational Development (GED), foreign equivalency, etc.).

#### **Licenses and Certifications**

- 1. A valid driver's license or state-issued identification card.
- 2. Valid SNHD Food Handler Health Safety Training Card at time of application.

#### **Preferred Qualifications**

None Specified.

## **Document(s) Required at Time of Application**

- 1. Copy of a valid driver's license or state-issued identification card.
- 2. High school diploma or other equivalent, (i.e., GED, foreign equivalency, etc.).
- 3. Valid SNHD Food Handler Safety Training Card.

## **Examples of Assigned Work Areas**

Clark County School District - Schools and other District facilities.

## **Work Environment**

### Strength

Medium/heavy - exert force up to 50 lbs., occasionally; 25-50 lbs., frequently; or 10-20 lbs., constantly.

### **Physical Demand**

Frequent sitting, standing, walking, pushing, pulling, stooping, kneeling, crouching, reaching, handling, and repetitive fine motor activities. Mobility to work in a typical kitchen setting and use commercial kitchen equipment. Hearing and speech to communicate in person or over the telephone. Vision: Frequent near acuity, occasional far acuity, and color vision. Vision to read printed and online materials, a Video Display Terminal (VDT) screen, or other monitoring devices.

#### **Environmental Conditions**

Commercial kitchen setting with exposure to occasional hot and cold temperature extremes due to conditions associated with kitchen areas, (i.e., ovens, grills, refrigerators/freezers, etc.). Exposure to noise levels ranging from moderate to loud for occasional to frequent time periods.

#### **Hazards**

Kitchen equipment, communicable diseases, chemicals and fumes (as related to specific assignment), and power/hand-operated equipment and machinery (as related to specific assignment).

## Examples of Equipment/Supplies Used to Perform Tasks

Ovens, grills, refrigerators, freezers, slicers, kitchen utensils and appliances, various computer hardware and software applications, telephones, fax machines, copiers, etc.

#### **AA/EOE Statement**

The Clark County School District is proud to be an equal opportunity employer. The Clark County School District is committed to providing all applicants and employees equal employment opportunities without regard to race, color, religion, sex, gender identity or expression, sexual orientation, national origin, genetics, disability, age, military status, or other characteristics protected by applicable law. Here at Clark County

School District, we are a diverse group of people who honor the differences that drive innovative solutions to meet the needs of our students and employees. We believe that through a culture of inclusivity, we have the power to reflect the community we serve.

### **Job Revision Information**

Revised: 05/08/23Created: 02/10/12