

**Goleta Union School District
Food Service Worker/Delivery Driver**

Basic Function

Under direction of the Director of Food Services, prepare, serve or deliver food for district-wide distribution. Assist with a variety of responsible tasks related to the serving and preparation of food, in addition to the delivery of food; Rotate between 9 school sites and the Central Kitchen as a food service worker or delivery driver as assigned.

Representative Duties

Load and unload a delivery vehicle with large food containers; transport carts and supplies for delivery between central kitchen and serving site locations; operate a medium sized delivery vehicle. E

Pick up and deliver food-related supplies to assigned schools on a specific time schedule as directed. E

Make special deliveries of food or supplies to serving sites or other designated locations. E

Clean, fuel and maintain a delivery vehicle; report malfunctions as directed. E

Assist in the serving of food, sandwiches, salads, sauces and dressings; assure proper quantities and quality of food prepared according to established portion control standards. E

Portion and serve food to students and staff according to established procedures. E

Prepare routine records and reports related to food service activities; submit to appropriate personnel as required. E

Assure compliance with approved safety practices and maintain sanitary working conditions. E

Load and unload food onto carts and place carts in appropriate food storage areas; work in alternating hot and cold areas. E

Maintain assigned production area in clean and orderly condition; clean and sanitize ovens, pots, pans and other equipment and food service areas; wash, fold and store kitchen laundry items. E

Participate in the receipt of kitchen deliveries; unload trucks and store supplies according to established procedures; assist with inventory procedures as directed.

Clean serving counters, food containers and other food service equipment. E

Perform varied hot and cold food production in accordance with established methods and standards; understand and follow departmental standards for safety, sanitation and quality. E

Prepare and serve food in appropriate quantities to students and faculty in a timely manner. E Provide work direction to food service staff as directed. E

Perform cashiering duties; receive money and make change; count money and lunch tickets and submit to appropriate personnel as required. E

Assist in the preparation of entrees, vegetables and other food as assigned.
Perform related duties as assigned.

Knowledge and Abilities

Knowledge of:

Safe driving practices and operation of delivery truck.
Methods and practices of storing, handling and transporting food and food supplies.
Safe working practices including appropriate methods for lifting and moving heavy objects.
Rules and regulations pertaining to health and safety in cafeterias.
Quantity cooking, baking and nutrition.
Basic quantity food preparation utensils and equipment.
Portion control in serving.
Departmental inventory and ordering requirements.

Ability to:

Operate a medium sized delivery vehicle safely, exercising good judgment in traffic situations.
Load and unload food transport carts into and out of food service vehicle using lift gate.
Prepare and serve food in accordance with health and sanitation regulations.
Operate standard kitchen equipment safely and efficiently.
Learn the rules, regulations and eligibility requirements of the National School Breakfast and Lunch Program.
Learn department and program objectives and goals.
Communicate effectively both orally and in writing.
Understand and follow oral and written instruction
Operate a cash register and make change accurately.
Establish and maintain cooperative and effective working relationships with others.

Licenses and Other Requirements

Valid California Driver License.

Working Conditions

Environment

Food service environment and outdoor environment.

Physical Demands

Heavy physical labor.

Lifting heavy objects.

Getting in and out of truck.

Bending at the waist, kneeling or crouching. Carrying, pushing or pulling.

Standing for extended periods of time.

Dexterity of hands and fingers to operate various kitchen equipment and utensils.

Reaching overhead, above the shoulders and horizontally to store food and related materials.

Hazards

None