

Cottonwood Joint School District No. 242

**School Lunch Cook
Job Description**

QUALIFICATIONS:

1. Must be at least 18 years of age.
2. Possess a thorough knowledge of food service operations, techniques, equipment, materials and supplies.
3. Be willing to learn and conform to local, state and federal requirements pertaining to school lunches.
4. Be willing to attend workshops and classes in order to become better informed and to promote excellence in the job.
5. Such alternatives to the above qualifications as the board may find appropriate and acceptable.

JOB GOALS: To assist in providing attractive, well balanced student meals that conform to local, state and federal guidelines.

REPORTS TO: Head cook and indirectly to the building principal.

PERFORMANCE RESPONSIBILITIES: The School Lunch Cook will:

1. Accept reasonable tasks assigned by the head cook in connection with the preparation, serving and cleanup of school lunches.
2. Be able to recognize tasks that need to be done and to be a self starter in accomplishing such tasks.
3. Become knowledgeable about local, state and federal requirements pertaining to school lunch programs (such as nutritional requirements, serving sizes, sanitation, student accounting, etc).
4. Become knowledgeable in all areas of operation in the school kitchen so that he/she can manage the kitchen in the absence of the head cook or his/her partner.
5. Attend food service workshops, classes, etc., as requested by the food service director or superintendent.

TERMS OF EMPLOYMENT: School lunch cooks are considered as “at will” employees and will work each school day plus additional days as determined by the superintendent for opening and closing the school kitchens, attending workshops, inventorying supplies, etc. Benefits will be determined by current district policy.

EVALUATION: School Lunch Cooks will be evaluated annually by the building principal in accordance with district policy.