

Mission: R.S.U. No. 67 strives to provide a safe, caring, supportive educational environment which empowers all individuals to fulfill their unique potential as lifelong learners and to become responsible, contributing citizens in an ever-changing global society.

R.S.U. No. 67
Chester, Lincoln, Mattawamkeag
Job Description

Title: Cook/School Lunch Worker

Qualifications:

- Demonstrates aptitude, skills, and experience for successful performance of the responsibilities listed; and
- Has a desire to work collaboratively with other School Nutrition Program employees and is cheerful with learners.

Reports To: School Nutrition Program Manager

Job Goal: Serves the learners with a wide variety of attractive and nutritious meals in an atmosphere of efficiency, cleanliness, and warmth.

Performance Responsibilities:

- Prepare and serve meat, main dishes, vegetables and other hot foods for lunch and the agreed upon breakfast menu in accordance with all state and federal regulations;
- Clean and wash all small equipment used in cooking;
- Able to use large equipment, including food chopper, mixers, ovens, ranges, steam cooker, steam-jacketed kettle, tilting skillet, and meat slicer;
- Adjust recipes and follow directions;
- Determine and requisition food supplies in proper quantities;
- Is responsible for the sanitary preparation of all food in the published menu;
- Is cross-trained in order to perform A La Carte and bookkeeping duties;
- Maintain the highest standards of safety and cleanliness in the kitchen; and
- Complete all district-mandated training.

Work Schedule: 175 days per year. Hours vary according to school.

Adopted: January 5, 2005

Revised: March 18, 2015