

South Fayette Township School District

3640 Old Oakdale Road
McDonald, Pennsylvania 15057

Title: High School Cafeteria Worker - General Worker

Station: Deli #2 Floater

Report to: Director of Food Services

Qualifications:

1. High School Diploma or GED Equivalent
2. Works well with children and other staff
3. Available for at three and three quarters hour (3.75) every school day
4. Must have reliable transportation to work
5. Must be able to lift up to and including 25 pounds
6. Must be able to perform repetitious work duties
7. Must be able to stand for the entire scheduled shift
8. Must participate in Material Data Safety Sheet training as part of OSHA practices.
9. Must have knowledge of food cost and portion control for food items in Deli station.
10. Must follow all Allegheny County Health Department guidelines for safety and sanitation
11. Must follow all HACCP Guidelines
12. Must be HIPAA Compliant
13. Must follow all South Fayette School District Standard Operating Procedures.
14. **PORTION CONTROL** is so important for this job.

Job Goal:

To expeditiously prepare and serve food for the “Deli Line” while maintaining the highest standards of quality and food safety practices to our customers. To display knowledge of food cost and portion control. Most importantly, always serve the customers and staff with kindness, courtesy and professionalism. This Deli line has to be displayed with marketing in mind.

Performance Responsibilities

1. Wash Hands
2. Check in with Kitchen Leader for daily instructions.
3. Keep Calibration Chart Daily.
4. Keep cooler temper chart.
5. **Assist with kitchen PANNING DAILY**
6. **Make cookies & pretzels in between**
7. **Cup Fruit & Veggies if needed for Type A**
8. **Clean F & V for salad bar if needed**
9. **Help Wrap bagels**
10. **Clean/sanitize- Cookie/Pretzel equipment as needed**
11. **Assist to create Grab N Go Deli Sandwiches**
12. **Prep/Fill All mayo/ Condiments/Lettuce/Tomato/Banana Peppers/Pickles for ALL deli stations (All Deli Stations) with assistance of Salad Person (Lettuce/tomato)**
13. Make sandwiches and other food items for special events as needed. (i.e. sports to go)
14. Set up “Deli” section as displayed by FSD
15. Create sandwich products as per the recipes set by FSD.
16. **Make all signage changes posted in all deli stations**
17. Notify cashiers of any price changes or new items
18. Maintain recipe cards at all time in Deli area.
19. Assist in calling in bread order as **(back UP)**
20. Check condiments between lunches

21. Learn to change/clean and check on **Portable Condiment cart** (ketchup, mustard, mayo) Assist Cashier #3 with condiment cart.
22. Weekly clean toaster ovens
23. Set Up all bread for meal service. Twist ties are not permitted to be taken off the bread in the deli station. Safety Hazard.
24. **Set up Proper tools to use during service in ALL Deli stations (tongs, gloves, spoons)**
25. **Fill in ALL temperature charts for ALL deli stations Daily**
26. **Wipe tables in between lunches**
27. Clean in between and at the end of meal service, always keep things neat and clean
28. Always check temperatures and document where necessary
29. Set up and stock for the next service day, always rotating stock. FIFO system.
30. Hand wash black pans as they cannot be run through our dish machine
31. **Assist Leader in putting away all delivered items**
32. Follow all sanitation and safety requirements according to Allegheny County Health Department.
33. Perform any and all duties assigned by Food Service Director
34. Wear proper uniform.
35. Sweep dry storage unit weekly
36. **As a floater, serve as cashier if cashier calls off.**
37. **Serve as back up to change condiment cart** – (Ketch, must, mayo) assist with cleaning the condiment cart at the end of day (last 15 minutes of shift) **if needed**

Terms of Employment:

Approximately 3.75 hours per day (Monday-Friday 9:00 AM–12:45 PM) / 5 days a week of the 183 student days of school. Rate—\$12.24 per hour for the probationary period of 60 working days; followed by the regular rate of \$15.30 per hour after successful completion of the probationary period

Evaluation:

The Food Service Director will evaluate performance of this job.

Note: Part of this floating position is that you may be called to another school to fill in as needed. Floater positions will be responsible to learn the cash register to fill in when needed.