Board of Education

Senior School Lunch Aide (Cook)

General Statement of Duties and Responsibilities

Under general supervision, performs quantity cooking duties in an elementary or junior high school cafeteria, small high school cafeteria, or the cafeteria in a high school annex; performs related work.

Examples of Typical Tasks

In the field, operates an elementary school cafeteria; prepares requisitions for food, supplies and places orders. Makes necessary substitutions in the menu; keeps required records; makes emergency purchases; sets up work schedules; inspects all supplies as to quality, weight and/or count; follows approved recipes, and serves standardized portions; prevents waste and reports spoilage.

Prepares and cooks foods in an elementary or junior high school cafeteria, using standard procedures and quantity recipes.

In a high school cafeteria, is responsible for the preparation and cooking of all food served in a small cafeteria or a high school annex.

Qualification Requirements

1. Elementary school graduation and three (3) years of satisfactory, paid experience relevant to the duties of the position; or

2. A satisfactory equivalent.

Lines of Promotion

None. This class of positions is classified in the non-competitive class.

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