## SAN DIEGO CITY SCHOOLS  
### Position Description

<table>
<thead>
<tr>
<th>TITLE:</th>
<th>Food Service Worker II</th>
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</thead>
<tbody>
<tr>
<td>REPORTS TO:</td>
<td>Assigned Supervisor</td>
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<tr>
<td>DEPARTMENT:</td>
<td>Food Services</td>
</tr>
<tr>
<td>CLASSIFICATION:</td>
<td>Classified</td>
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<td>FLSA:</td>
<td>Non-Exempt</td>
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<tr>
<td>SALARY GRADE:</td>
<td>016 OSS</td>
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<tr>
<td>REVISED:</td>
<td>May 20, 2001</td>
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</tbody>
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### BASIC FUNCTION:
Under general supervision, act as cook in a multiple elementary school program providing complete hot lunches for the home school and two or more other schools or act as a cook’s helper in a secondary school preparation kitchen and perform other responsible or difficult duties connected with the preparation and service of foods.

### REPRESENTATIVE DUTIES:  
(Incumbents may perform any combination of the essential functions shown below. This position description is not intended to be an exhaustive list of all duties, knowledge or abilities associated with this classification, but is intended to accurately reflect the principal job elements.)

**E = Essential Functions**

- Independently prepare and cook entrees and other hot foods.  
- Operate a wide variety of kitchen equipment.  
- Direct the work of assistants in lower job classes.  
- Set up steam tables and serving counters.  
- May operate cash registers and/or point-of-sale computers, count cash, and tally receipts.  
- May travel between sites during work day to transport and serve food.  
- Perform other duties reasonably related to this job class.

### MINIMUM QUALIFICATIONS:

**EDUCATION AND EXPERIENCE:**
Any combination of education, experience, and/or training equivalent to one year of experience in quantity food preparation in an institutional, restaurant or bakery environment.

**LICENSES AND OTHER REQUIREMENTS:**
Must successfully pass an approved food service safety certification examination within 60 days after appointment.

### KNOWLEDGE AND ABILITIES:

**KNOWLEDGE OF:**
- Use and care of kitchen utensils and equipment.  
- Modern methods of quantity food preparation, cooking and service.  
- Reading and writing English communication skills.  
- Interpersonal skills using tact, patience, and courtesy.

**ABILITY TO:**
- Direct the work of others.  
- Operate cash registers and/or point of sale computers.  
- Maintain simple clerical records.  
- Understand and follow oral and written directions.  
- Learn the procedures, functions and limitations of assigned duties.  
- Communicate effectively and maintain cooperative relationships.
WORKING CONDITIONS:

ENVIRONMENT:
Indoor or outdoor kitchen or cooking environment.

PHYSICAL REQUIREMENTS:
Bending at the waist; reaching overhead, above the shoulders and horizontally; hearing and speaking to exchange information; seeing to read a variety of materials; dexterity of hands and fingers to operate computerized cash registers and other equipment.

NOTE:
Many positions in the job class are part-time. Part-time positions are subject to an increase or decrease in hours according to district needs.

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Job Code 8512
PF