

Direct Link: https://www.AcademicKeys.com/r?job=244587
Downloaded On: Nov. 23, 2024 9:36pm
Posted Sep. 10, 2024, set to expire Jul. 23, 2025

Job Title TEMPORARY Food Service Worker (Part-Time)

Department

Institution State Center Community College District

Fresno, California

Date Posted Sep. 10, 2024

Application Deadline Open until filled

Position Start Date Available immediately

Job Categories Professional Staff

Academic Field(s) Administration - Other

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Job Description

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TEMPORARY Food Service Worker (Part-Time)

Salary: \$18.86 - \$23.19 Hourly **Location:** Reedley College, CA

Job Type: Temporary

Division: RC Administrative Services

Job Number: 202400223-T

Closing:



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General Purpose

Under general supervision, sets up counters, lines and food wells with appropriate food items and supplies; dishes and serves food items; assembles and prepares pre-processed menu items; operates cash register; stocks and restocks food items as needed during service; and performs related duties as assigned.

Essential Duties & Responsibilities

The duties listed below are intended only as illustrations of the various types of work that may be performed. The omission of specific statements of duties does not exclude them from the position if the work is similar, related or a logical assignment to this class.

- Dishes and serves food items to students, staff and other customers.
- Sets up serving line, counters and food wells with appropriate food items and supplies; restocks as needed.
- Receives payment for purchases; operates cash register.
- Assembles and prepares menu items including salads, sandwiches and condiments and prepares pre-made and frozen items such as pizza, cookies, rolls and other items in accordance with nutrition, sanitation and food safety standards.
- Maintains work areas in a sanitary and safe manner; cleans food preparation and serving work areas, counters, storage areas, preparation and serving equipment, and washes trays, plates, utensils, pots, pans and serving equipment.
- Demonstrates sensitivity to and understanding of historically minoritized groups and participates in professional development activities to increase cultural competency to enhance equity-minded practices within the District.

OTHER DUTIES

- Maintains a variety of logs and records regarding food inventory and food safety.
- Assists in the delivery, setup, serving and cleanup related to food service at catering functions.
- Performs related duties as assigned.

Employment Standards / Minimum Qualifications

KNOWLEDGE, SKILLS AND ABILITIES



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Knowledge of:

- Standard practices of sanitation and food safety as they relate to institutional food preparation and service.
- Safe and proper operation of equipment used to prepare food in a commercial kitchen including slicers and mixers.
- Basic methods of quality food preparation.
- Proper food display and food storage techniques and procedures.
- Cleaning and sanitation methods and procedures related to food service operations.
- · Basic recordkeeping.
- Practices and techniques of customer service.
- Point-of-sale systems and cash handling.
- Mathematics and measurements applicable to assigned responsibilities.

Skills and Abilities to:

- Effectively apply proper sanitation and safety requirements associated with food preparation and serving and with associated equipment.
- Operate kitchen equipment and tools.
- Travel to a variety of locations on and off campus as needed for catering events.
- Effectively engage and support historically minoritized groups by addressing issues of equity and improving culturally responsive service-oriented practices.
- Communicate effectively, both orally and in writing.
- Understand and follow written and oral instructions.
- Operate a computer, cash register and standard business software.
- Establish and maintain effective working relationships with all those encountered in the course of work.

EDUCATION AND EXPERIENCE

Graduation from high school or GED equivalent and at least one year of responsible experience in food service in a commercial or institutional setting or catering; or an equivalent combination of training and experience.

LICENSES, CERTIFICATES AND OTHER REQUIREMENTS

A valid California driver's license and the ability to maintain insurability under the District's vehicle insurance program.



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ServSafe certification or California Food Handler Card is preferred.

PHYSICAL AND MENTAL DEMANDS

The physical and mental demands described here are representative of those that must be met by employees to successfully perform the essential functions of this class. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Physical Demands

While performing the duties of this job, the employee is regularly required to use hands to finger, handle, feel or operate objects, tools or controls and reach with hands and arms. The employee frequently is required to stand and talk or hear. The employee is frequently required to stand, walk; sit; stoop, kneel or crouch.

The employee must frequently lift and/or move up to 25 pounds and occasionally over 50 pounds. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception and the ability to adjust focus.

Mental Demands

While performing the duties of this class, employees are regularly required to use written and oral communication skills; read and interpret data, information and documents; analyze and solve problems; use shop math; observe and interpret situations; learn and apply new information or new skills; work under deadlines with constant interruptions; and interact with District staff, other organizations and the public.

WORKING ENVIRONMENT

The work environment characteristics described here are representative of those an employee encounters while performing the essential duties of this class. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The employee generally works in a commercial kitchen environment, and occasionally works in outside weather conditions. The employee works near moving mechanical parts, and is exposed to hot, cold, wet or humid conditions and vibration. The employee is occasionally exposed to fumes, airborne particles, toxic or caustic chemicals, and risk of electrical shock. The noise level in the work environment is occasionally loud.

The employee may be required to travel to locations other than assigned work site and to adjust to work schedule changes and requirements to work overtime.



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Assessment Process

Only the most qualified candidates will be referred to the hiring manager.

To apply, visit https://www.schooljobs.com/careers/scccd/jobs/4648803/temporary-food-service-worker-part-time

Contact Information

Please reference Academickeys in your cover letter when applying for or inquiring about this job announcement.

Contact

N/A

State Center Community College District

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