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Perform routine food services activities, including but not food packaging, and responsible for overall cleaning and lity.

SACRAMENTO CITY UNIFIED SCHOOL DISTRICT

Perform any combination of the essential functions shown in the Position Description

be an exhaustive list of all duties, knowledge, or abilities

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|------------------------|---|--------------------------|--|
| <b>TITLE:</b>          | Food Production Assistant,<br>Central Kitchen | <b>CLASSIFICATION:</b>   | Classified Non-Management<br>(SEIU/Operations-Support) |
| <b>SERIES:</b>         | None  | <b>FLSA:</b>             | Non-Exempt   |
| <b>JOB CLASS CODE:</b> | 9801  | <b>WORK YEAR:</b>        | 10 to 12 Months  |
| <b>DEPARTMENT:</b>     | Nutrition Services                            | <b>SALARY:</b>           | Range 36<br>Salary Schedule C                          |
| <b>REPORTS TO:</b>     | Assigned Supervisor                           | <b>CABINET APPROVAL:</b> | 10-4-2021  |

not limited to washing, peeling, cutting, chopping, dicing, items. E  
to school sites. E  
food practices according to Hazard Analysis Critical Control  
Public Health (SCPH), California Department of Public Health  
foodservice standard operating procedures. E  
combi ovens, convectional ovens, blast chillers, mixers,  
at processing equipment, bagging machines, dishwashing  
d preparation procedures and recipes. E

**BASIC FUNCTION**

Under the direction of the Manager, maintain a clean, organized and sanitary condition; including but not s, food racks, carts, storerooms; and deep clean ovens, walk service equipment which includes disassembling, sanitizing,

inals, software, and product labeling systems. E

Food Production Assistant, Central Kit

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**ABILITY TO:**

- Performs basic function of the position.
- Understand and carry out oral and written instructions.
- Ability to use sharp knives, slicers, and objects.
- Ability to read recipes and procedures.
- Work alongside and assist other food production assistants, as assigned.
- Plan and organize work to meet schedules and timelines.
- Communicate effectively, and maintain cooperative and effective working relationships.
- Able to operate all kitchen equipment.
- Lift and carry moderately heavy objects accordingly to safety regulations.
- Meet state and District standards of professional conduct as outlined in Board Policy.

**WORKING CONDITIONS**

**SAMPLE ENVIRONMENT:**

Food service environment; subject to heat from ovens, cold from walk-in refrigerators and freezers; intermittent noise; and working in temperature controlled environments for extended periods of time.

**SAMPLE PHYSICAL ABILITIES:**

Hearing and speaking to exchange information in person; lifting, carrying, pushing, or pulling moderately heavy objects; standing and walking for extended periods of time; dexterity of hands and fingers to operate knives, kitchen equipment and a computer terminal; carrying, pushing or pulling food trays, carts, materials, and supplies; reaching overhead, above the shoulders and horizontally; seeing to assure proper quantities of food; and bending at the waist.

**SAMPLE HAZARDS:**

Exposure to very hot foods, commercial and non-commercial equipment, materials and metal objects; exposure to sharp knives, slicers and other sharp objects; and exposure to cleaning agents and pesticides.