

Job Description

Title: Middle School Production Lead

Reports to: Kitchen Manager

General Summary: Assists with Coordinating and managing the food service program at an individual school.

Essential Functions:

1. Assist with supervising daily food preparation for school. Provides leadership and direction for staff. Provides orientation and training to new employees. Checks quality of work by monitoring appraisals. Resolves staff grievances if necessary.
2. Assists in daily food preparation for school. Cooks and bakes food, prepares individual portions, and performs other food preparation duties.
3. Prepares daily, monthly, and yearly food service reports and other paperwork as required.
4. Prepares, receives, and verifies food/supply orders according to schedule. Submits orders to Food Service office. Performs periodic inventory of food/supplies.
5. Serves prepared food to students.
6. Cleans equipment used, including utensils, dishes, mixers, and machines. Performs general cleaning duties in kitchen.
7. Able to react to change productively and handle other essential tasks as assigned.
8. Operates a cash register (or equivalent), receives payment of cash, checks and charges from customers or employees for goods or services
9. Works with student/parents/faculty employees to ensure satisfaction in such areas as quality, service, and problem resolution. Refer to Kitchen Manager if necessary.

Qualifications:

1. Education Level: High school diploma or equivalent
2. Certification or Licensure: * State certificate in school food service management recommended.
* ServSafe Certificate within 90 days of employment
3. Experience Desired: * Prior food service experience required
* Omaha/Douglas County Food Handling Sanitation courses recommended
* Special food service training recommended
4. Other Requirements: * Strong organizational skills

* Ability to prepare and maintain necessary records