

RIVERSIDE UNIFIED SCHOOL DISTRICT

CLASS TITLE: FOOD PRODUCTION WORKER (RANGE 11)

BASIC FUNCTION:

Under the direction of an assigned supervisor, perform a variety of large quantity food preparation work in an assigned food production unit of the Central Kitchen; learn and use specialized large quantity food production equipment.

REPRESENTATIVE DUTIES:

Receive production assignments, quantities and schedules. *E*

Assist in assembling specialized large quantity production equipment required to complete work assignments. *E*

Perform varied hot and cold food production in accordance with established methods and standards; understand and follow departmental standards for safety, sanitation and quality. *E*

Check products during production and upon completion for conformity with standards; verify preparation of requisitioned quantities of product; package finished products for storage and transport, affixing proper labels on packages. *E*

Load food onto carts and place carts in appropriate food storage areas; work in alternating hot and cold areas. *E*

Learn and assist in operating mobile conveyor, commercial ovens, slicers, cutters, mixers and steam jacketed kettles, cook tank, food pumps, packaging equipment, chillers, control panels and scales; disassemble, clean and store equipment. *E*

Maintain assigned production area in clean and orderly condition. *E*

Advise the supervisor of production problems, equipment malfunction and the need for supplies as necessary; provide information for routine production reports.

Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Basic large quantity food preparation equipment and methods.

Basic arithmetic and measures.

Safe work practices.

Food Production Worker

E = Essential Duty

Salary Range increased (7/1/16) based on Comparability Study – Board Approved 5/31/16

ABILITY TO:

Learn the methods, equipment, materials, practices and standards involved in large quantity school food production.

Learn and operate large quantity food production equipment with skill and efficiency.

Measure ingredients and make mathematical calculations accurately.

Communicate effectively both orally and in writing.

Understand and follow oral and written instructions.

Learn and follow District policies, regulations, procedures and practices.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: graduation from high school and one year of commercial or institutional large quantity food preparation experience.

LICENSES AND OTHER REQUIREMENTS:

Possession of an appropriate, valid Food Handler's Card at time of appointment to and during employment in a position in this class.

Rigid sanitation standards must be adhered to and protective clothing must be worn.

WORKING CONDITIONS:

ENVIRONMENT:

Food service environment.

Exposure to heat and cold.

PHYSICAL ABILITIES:

Heavy physical labor.

Lifting heavy objects.

Bending at the waist, kneeling or crouching.

Carrying, pushing or pulling.

Standing for extended periods of time.

HAZARDS:

Exposure to very hot foods, equipment, and metal objects.

Exposure to sharp knives and slicers.