

**ORCUTT UNION SCHOOL DISTRICT
CLASSIFIED NOTICE OF VACANCY**

500 Dyer Street
Orcutt, CA 93455
(805) 938-8900

**Classified application available @www.orcutt-schools.net
Departments, Human Resources, Classified Application for Employment**

September 19, 2022

****OPEN TO CURRENT OUSD NUTRITION EMPLOYEES ONLY****

POSITION: CHILD NUTRITION SENIOR COOK
3.0 hours per day (approx. 6:30 a.m. – 9:30 a.m.)
10-month position/181 work days per year

SALARY: \$15.85 - \$20.22 per hour

QUALIFICATIONS: See job description

TO APPLY: Submit an application if one is not on file with the HR Office and/or letter of interest summarizing your experience and qualifications to Susan Salucci, Assistant Superintendent/Human Resources, at the above address.

Applicants must follow the above instructions to be considered.

APPLICATION DEADLINE: OPEN TILL FILLED

INTERVIEW/TESTING: Selected applicants will be notified

Meeting minimum qualifications does not insure the candidate an interview. Therefore, it is important that the application be thorough and detailed. Applicants will be assessed on the breadth and depth of education, training, experience, skills, knowledge and abilities. The district reserves the right to extend time limits, reinstate or withdraw the recruitment-selection process at any point.

General Requirements Upon Offer of Employment

The Immigration Reform and Control Act requires that the District obtain documentation from every individual who is employed which verifies identity and authorizes his/her right to work in the United States

Individuals selected for employment must have a tuberculin examination to determine freedom from tuberculosis. The District may require a job-related physical examination and satisfactory result from such an exam. This cost is the responsibility of the District.

State law requires that all employees be fingerprinted and cleared through the Department of Justice. This cost is the responsibility of the applicant.

The Orcutt Union School District does not discriminate on the basis of a person's actual or perceived race, color, national origin, ancestry, religious creed, age, marital status, pregnancy, physical or mental disability, medical condition, genetic information, veteran status, gender, gender identity, gender expression, sex, or sexual orientation in the educational programs or activities which it operates

WHERE KIDS COME FIRST

****AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER****

ORCUTT UNION SCHOOL DISTRICT

CLASS TITLE: CHILD NUTRITION SENIOR COOK

BASIC FUNCTION:

Under the direction of the Director-Child Nutrition, prepare and cook a variety of food items at the Central Kitchen and serve at assigned satellite locations; maintain food service equipment and facilities in a clean and sanitary condition in accordance with state health laws; maintain records related to inventory and lunch counts.

REPRESENTATIVE DUTIES:

Prepare, cook and bake a variety of food items at the Central Kitchen; coordinate duties to assure food is prepared according to established delivery schedules and menus. *E*

Prepare main entrees, meat dishes, vegetables and other food items for transport to assigned satellite locations. *E*

Set up serving areas; serve food to students, teachers and other personnel at assigned satellite locations. *E*

Maintain work area and serving areas in a sanitary manner; clean serving counter, tables, benches, food containers and other equipment; wash pots and pans, utensils and other serving equipment. *E*

Operate a variety of standard kitchen equipment including food mixers, grinders, slicer, chopper, warmers, ovens and others. *E*

Assist in determining appropriate quantity of food items for cooking and baking; thaw frozen food items as needed. *E*

Lock and unlock cafeteria or kitchen facilities at assigned satellite locations; communicate with district and site personnel regarding meal counts, equipment repair and required food items and supplies. *E*

Assist with inventory and maintain records as directed; receive and verify deliveries of food items and supplies as necessary. *E*

Train and provide work direction to student assistants and others. *E*

Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Proper methods of preparing, baking, cooking and serving food in large quantities.

Kitchen sanitation and safety practices and requirements.

Operation, cleaning and maintenance of utensils and equipment.

Health and safety regulations.

Standard weights and measure used in cooking and baking.

ABILITY TO:

- Organize and coordinate lunch programs at assigned satellite locations.
- Prepare, bake and cook foods in quantity.
- Operate standard machines found in school cafeterias and kitchens.
- Establish and maintain effective working relationships with others.
- Maintain safety and sanitation standards.
- Lift objects weighing up to 50 pounds.
- Prepare attractive, appetizing and nutritious meals.
- Read, follow and adjust recipes.
- Meet schedules and time lines.
- Train and provide work direction to student assistants and assigned personnel.
- Learn to perform simple transactions on the computer in order to expedite communications and records transfer to District Office.
- Perform simple math functions, collect money and make correct change.

EDUCATION AND EXPERIENCE:

Any combination equivalent to: graduation from high school and two years of experience in quantity food preparation and kitchen maintenance.

LICENSES AND OTHER REQUIREMENTS:

- Certification in Food Safety by State approved examination.
- Renewal by exam every three (3) years.

WORKING CONDITIONS:

ENVIRONMENT:

- School cafeteria or kitchen environment.
- Exposure to hot foods, equipment and metal objects.

PHYSICAL DEMANDS:

- Lifting, carrying, pushing or pulling heavy objects.
- Standing or walking for extended periods of time.
- Dexterity of hands and fingers to operate kitchen equipment.
- Carrying, pushing or pulling food trays, carts, materials and supplies.
- Reaching overhead, above the shoulders and horizontally.
- Seeing to assure proper quantities of food.
- Bending at the waist, kneeling or crouching.

HAZARDS:

- Heat from cooking equipment.
- Exposure to sharp knives and slicers.