

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

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

**Classified application available @[www.orcutt-schools.net](http://www.orcutt-schools.net)  
Departments, Human Resources, Documents, Applications for Employment, Application for  
Employment - Classified**

**January 26, 2024**

**POSITION:** CHILD NUTRITION WORKER (permanent roaming sub)  
(10-month position/181 work days per year)

**SALARY:** \$17.33 – \$21.70 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.

**APPLICATION DEADLINE:** Applicants must follow the above instructions to be considered.  
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.*

**WHERE KIDS COME FIRST**

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.

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

# ORCUTT UNION SCHOOL DISTRICT

## CLASS TITLE: CHILD NUTRITION WORKER

### BASIC FUNCTION:

Under the direction of an assigned supervisor, perform a variety of duties to assist in food service operations at one or more assigned locations; maintain food service work and serving areas and equipment in a clean and sanitary condition.

### REPRESENTATIVE DUTIES:

Prepare, wash and cut vegetables, fruits and other foods for cooking. *E*

Set up serving area; serve food to students, faculty and other personnel according to established schedules; work cooperatively to assure that necessary food is available for service. *E*

Maintain work areas 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; store kitchen equipment. *E*

Operate a variety of standard kitchen equipment including slicer, chopper, mixer, steamer, fryer, dishwasher, warmer, oven and others. *E*

Weigh and measure portions for serving; count number of items on hand and number sold. *E*

Sell lunch tickets and food items as assigned; collect monies, make change and maintain simple records. *E*

Prepare or assist in preparing salads, desserts, sandwiches and beverages as assigned. *E*

Pack food for transport to satellite schools as assigned. *E*

Assist other food service personnel as assigned.

Perform related duties as assigned.

### KNOWLEDGE AND ABILITIES:

#### KNOWLEDGE OF:

Sanitation and safety procedures and practices related to cooking and serving food.

Methods of preparing and serving food in large quantity.

Standard kitchen utensils, equipment and measurements.

Health and safety regulations.

Basic food preparation methods including washing, cutting and assembling food and ingredients.

July 1997

Ewing & Company

**ABILITY TO:**

- Learn to prepare and serve a variety of foods.
- Understand and follow oral and written directions.
- Lift moderately heavy objects.
- Operate cafeteria and kitchen equipment.
- Work cooperatively with others.
- Meet schedules and time lines.
- Follow sanitation and safety requirements as directed.
- 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 sufficient training and experience to demonstrate the knowledge and abilities listed above.

**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.