

**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, Classified Employment/ Related Downloads, Application for  
Employment – Classified**

**February 9, 2024**

**POSITION:**

**CHILD NUTRITION COOK**

6.25 hours daily – 8: 45 a.m. to 3:30 p.m.  
10 months- 181 work days per year

**SALARY:**

\$18.31 - \$23.36 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 until 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 COOK

### BASIC FUNCTION:

Under the direction of the Director-Child Nutrition, prepare, cook and serve food items at an assigned satellite location; maintain child nutrition equipment and facilities in a clean and sanitary condition in accordance with State health laws.

### REPRESENTATIVE DUTIES:

Prepare, cook and serve breakfast and lunch items according to established daily menus. **E**

Receive and unload food items transported from the central kitchen; box, bag and apportion food for serving. **E**

Set up serving areas; serve food to students, teachers and other personnel. **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; store kitchen equipment. **E**

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

Sell lunch tickets and food items as directed; make change and count monies; record amounts of food sold and monies collected. **E**

Communicate with site and District personnel regarding kitchen maintenance, equipment repair, food deliveries and meal counts. **E**

Assist with inventory and assure that food is stored properly; order, receive, rotate and store food deliveries. **E**

Prepare food for related child nutrition programs. **E**

Perform related duties as assigned.

### KNOWLEDGE AND ABILITIES:

#### KNOWLEDGE OF:

Proper methods of preparing, 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 measures used in cooking.

**ABILITY TO:**

Prepare, cook and serve breakfast and lunch items according to established daily menus.  
Understand and follow oral and written directions.  
Prepare and cook foods in quantity.  
Operate standard machines found in school cafeterias and kitchens.  
Lift moderately heavy objects (up to 50 lbs)  
Establish and maintain effective working relationships with others.  
Maintain safety and sanitation standards.  
Prepare attractive, appetizing and nutritious meals.  
Meet schedules and time lines.  
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 one year 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.