



LEAD NUTRITION SERVICES

DEFINITION:

Under the supervision of an assigned Nutrition Services Supervisor, leads and participates in the preparation and sale of food products; coordinates related inventory, sanitation and record-keeping functions; trains and provides work direction and guidance to assigned personnel.

DI ESSENTIAL DUTIES AND RESPONSIBILITIES include the following:

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Prepares bank deposits daily.

corrections as necessary and in accordance with established policies and procedures.

Communicates with administrators, personnel and outside organizations to coordinate activities, resolve issues and conflicts and exchange information.

QUALIFICATIONS GUIDE

Knowledge of:

Methods and materials used in the preparation and serving of food.

Food preparation methods such as washing, cutting, assembling and wrapping foods or ingredients.

Basic food serving utensils and equipment.

Standard sanitation and safety practices and procedures related to the preparation and serving of food.

State and Federal regulations governing child nutrition programs.

Applicable laws, codes, regulations, policies and procedures.

Inventory practices and procedures including storage and rotation of perishable food.

Principles and practices of training and providing work direction to others.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions. The noise level in the work environment is usually moderate. Hazards include:

- Heat from ovens.