

LEAD II NUTRITION SERVICES - CENTRAL KITCHEN

DEFINITION:

Under the supervision of the Operations Supervisor - Nutrition Services, leads and participates in the preparation and serving of food; performs the more specialized tasks in food production; oversees the operation of the kitchen in the Supervisor's absence; trains and provides work direction to assigned personnel; performs related work as required.

DISTINGUISHING CHARACTERISTICS

Lead Nutrition Services-Central Kitchen performs increasingly complex work and serves as a lead at the Central Kitchen. The Lead II Nutrition Services-Central Kitchen/Lead II Central Kitchen Roving performs complex work at the central kitchen requiring knowledge of designated policies, procedures and regulations. The Lead III Nutrition Services-Central Kitchen performs a variety of specialized and complex work at the central kitchen requiring increased experience and requiring independent judgment and knowledge of designated policies, procedures and regulations.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following. Other duties may be assigned.

- Leads and participates in the more specialized preparation and serving of foods, including preparing main dishes and baked goods, vegetables, salads, desserts and other dishes.

- Leads and participates in the packaging and preparation of foods and supplies for transportation; utilize assigned packing machines and other equipment.

 - Trains and provides work direction to assigned personnel.

 - Prepares and distributes menu items in accordance with established guidelines.

 - Assists in requisitioning, receiving and storing of foods and supplies.

 - Estimates quantities of food and supplies required.

 - Assists with district catering functions.

 - Oversees maintenance and proper care of equipment and sanitation of the kitchen.

 - Assists in maintaining proper care of equipment and sanitation of the kitchen.

 - Assists in inventory and maintaining necessary records, including time and temperature logs.

 - Operates kitchen in Supervisor's absence.

 - Oversees cleanup of general work area.

Quality and portion control techniques.
Mathematic calculations and cashiering skills.
Proper lifting techniques.
Record-keeping and report preparation techniques.

and cold.

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

Working around knives, slicers or other sharp objects.

Exposure to cleaning chemicals and fumes.

Exposure to cold due to refrigerators and freezers

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