Definition
Under general supervision, to assist in the preparation and serving of food in a school cafeteria, to assist in the maintenance of the cafeteria, and to do related work as required.

Distinguishing Characteristics
Positions in this class are distinguished from the class of Cafeteria Assistant I by having as a primary assignment, the cooking of the daily main dish.

Example of Duties
- Use prescribed menu and follow established procedures;
- Assist in and perform the major cooking tasks in the preparation of the main meal;
- Check recipes and estimate quantities of supplies needed;
- Prepare meat, fish, and other dishes;
- May assist in serving food to pupils;
- Clean and store cafeteria equipment and food supplies;
- Assist and instruct helpers in methods and procedures for performing tasks assigned; and
- Assist in regular inventory of supplies.

Desirable Qualifications

Knowledge of:
- Principals and methods of quantity food preparation, service, and storage;
- Methods of computing food quantities required by weekly or monthly menus;
- Care and use of standard cafeteria appliances; and
- Sanitation and safety procedures related to school cafeterias, particularly food preparation, serving and storage.

Ability to:
- Cook skillfully;
- Computer food quantities required by weekly or monthly menu periods;
- Work with and instruct helpers;
- Understand and carry out written and oral directions; and
- Establish and maintain cooperative working relations with those contacted in the course of work.

Experience
One year of paid experience in the preparation and serving of food stuffs in a cafeteria or restaurant.

Education
Equivalent to completion of eighth grade.

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