

## FOOD SERVICE WORKER II (DRIVING)

### DEFINITION

Performs food preparation duties and packages food at a designated site, delivers meals to serving sites, and serves meals and collects funds or tickets.

### TYPICAL DUTIES

Prepares meals by packaging items in plastic, foil, or other containers and arranges them for delivery to another location.  
Prepares food for distribution and may supervise student employees in distributing food.  
Delivers food from a designated site to a serving site.  
Cleans food preparation and food distribution service areas.  
Performs food preparation and sanitation duties.  
Collects tickets and funds and maintains records.  
May make bank deposits of funds collected for meals.  
Performs related duties as assigned.

### DISTINGUISHING CHARACTERISTICS AMONG RELATED CLASSES

A Food Service Worker II (Driving) prepares and packages food at a designated site and also assists in the delivery of food, and serves food and collects funds and tickets in schools that do not operate cafeterias.

A School Cafeteria Manager is responsible to a site administrator and to an Area Food Services Supervisor for the supervision of a cafeteria operation and for the preparation and serving of food in feeding programs, such as breakfast, lunch, and bag meals for other locations without cafeterias.

A Food Service Worker prepares, produces, heats, cooks, and serves a variety of foods from fresh, canned, dry or frozen state and assists in other related tasks in a designated food service production and/or service area and performs cleaning and sanitizing duties according to Food Services Operating Standards.

### SUPERVISION

General supervision is received from a School Cafeteria Manager and/or a school administrator. Technical supervision is received from an Area Food Services Supervisor. Work direction may be exercised over lower level food service employees.

## CLASS QUALIFICATIONS

### Knowledge of:

- Methods of preparing and serving entrees, vegetables, fruits, and other foods
- Use and care of kitchen equipment, utensils, and food service equipment
- Food storage and transportation of foods
- Food portions used in school meals
- Safety rules and procedures applicable to the use of kitchen equipment
- Basic arithmetic

### Ability to:

- Work independently
- Count money and make change accurately
- Keep records
- Work effectively with school personnel and students
- Apply and maintain standards of cleanliness, sanitation, and personal hygiene
- Read and write in basic English
- Operate an office computer

### Special Physical Requirements:

- Safely lift and carry objects weighing up to 50 pounds
- Stand and walk on concrete and tile floors for long periods of time
- Withstand a wide range of temperatures

## ENTRANCE QUALIFICATIONS

### Experience:

Full time paid food and beverage industry experience is preferred.

### Special:

- A valid Los Angeles Unified School District Food Handlers Health Certificate.
- A valid California Driver License.
- Use of an automobile capable of carrying several hundred packaged meals.
- Attendance in and successful completion of a one to two week Food Services Training Program prior to regular assignment.
- A valid "ServSafe Certificate" issued by the National Restaurant Association or equivalent certificate.

This class description is not a complete statement of essential functions, responsibilities, or requirements. Requirements are representative of the minimum level of knowledge, skill, and/or abilities. Management retains the discretion to add or change typical duties of a position at any time.

Revised  
02-25-08  
PH