



CEDAR VALLEY
CATHOLIC SCHOOLS

JOB DESCRIPTION

POSITION NAME: FOOD SERVICE FLOATER

HOURLY STARTING RATE: \$12.00

CLASSIFICATION: NON-EXEMPT, NON-CERTIFIED
PART TIME, 180 DAY

REPORTS TO:

FOOD SERVICE SITE MANAGER

FOOD SERVICE DIRECTOR

CHIEF ADMINISTRATOR

BOARD OF EDUCATION

EFFECTIVE DATE: 08/10/2021

QUALIFICATIONS/PERSONAL CHARACTERISTICS:

1. Support and foster the Christian uniqueness of the learning community.
2. Use Gospel values as the basis for decision-making.
3. Possess an ability to be flexible, adaptive, and cooperative.
4. Is confidential about work-related matters.
5. Demonstrate an aptitude for the work to be performed.
6. Is physically able to work in a standing position for prolonged periods of time and to walk much of the time during the day.
7. Has dexterity to handle all kitchen equipment including but not limited to: Knives, slicers, mixers, ovens, steam kettles, dish machines and scales.
8. Is able to lift materials up to 50 pounds above waist level.
9. Ability to do simple math; copying figures, counting and recording.
10. Possess the ability to understand and follow verbal or demonstrated instructions; write identifying information; request supplies orally or in writing.
11. Must be able to identify and distinguish color.

ESSENTIAL FUNCTIONS/MAJOR RESPONSIBILITIES: *(The essential functions/major responsibilities listed are intended only as illustrations of the various types of work that may be performed. The omission of specific statements of duties does not exclude them from the position. Duties and responsibilities are also subject to change by the employer as the needs of the employer and requirements of the job change.)*

1. Support and promote the philosophy of Catholic education and contribute to building a spirit of unity within the school and the Cedar Valley Catholic Schools System.
2. Comply with rules and objectives of the school, Cedar Valley Catholic Schools, and the Archdiocese of Dubuque.
3. Promote positive public relations with staff, parents, and the public in all daily contacts.

4. Serve food as directed by program director & site manager.
5. Comply with government rules and regulations.
6. Comply with all health, safety, and sanitation standards determined by Black Hawk County Health Department.
7. Assist site manager in maintaining compliance in these key areas: Basic Food Safety, Cross Contamination, Time & Temperature Controls, Cleaning & Sanitization, Personal Hygiene, and Hazard Analysis Critical Control Point Standard Operation Procedures (HACCP SOPs)
8. Assumes responsibility for storage and disposal of unused food.
9. Continually examine food service program for areas of improvement.
10. Performs other tasks determined by the site manager & program director.
11. Attend required staff in-services as requested.
12. Successful Completion of acceptable Food Handlers Certification course.

The physical demands and work environment characteristics described above are representative of the physical capabilities that must be met by an employee and the working conditions that 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.

SUPERVISES: