



HAPPY HOLIDAYS TO OUR FREEDOM 7 FAMILY

**Want to volunteer on campus but can't?**

**Come get PAID!**

**Freedom 7 is hiring in the kitchen!**

**Work hours 9:00-1:00 M-F**

**Apply online at [www.brevardschools.org](http://www.brevardschools.org)**

**Click careers and support staff**



**Sarah Alario, Cafeteria Manager 321-868-6616**

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**CAFÉ -WORKER \$11.36 hour**

#### **JOB OVERVIEW**

**DIVISION:** District Operations **DEPARTMENT:** Food and Nutrition Services

#### **SUMMARY/SCOPE/GOAL:**

Perform work necessary for preparing and serving nutritious and attractive meals in accordance with federal, state and local regulations following the District-wide menu. Work includes, but is not limited to, performing routine kitchen operations such as prep work, serving, and maintaining a clean environment in the kitchen and other cafeteria areas.

#### **PERFORMANCE RESPONSIBILITIES**

##### **ESSENTIAL FUNCTIONS:**

The tasks/competencies listed below represent most of the time spent working in this position. Supervisor may assign additional tasks within the scope of this classification as necessary.

1. Wash, peel, and prepare fruits, vegetables, and meats for meal service. Prepare beverages, stock coolers, and make sides and simple desserts.
2. Serve menu items on time at the prescribed temperatures, quantities, and quality.
3. Assist with setting up the serving line area, keeping it stocked during meal service, and breaking it down daily in cooperating with the rest of the kitchen staff.
4. Serve on the serving line or act as a cashier as needed and instructed.
5. Scrape trays, wash dishes, pots, and pans, empty refuse, clean kitchen and serving area floors and tables, clean stoves, ovens, steam tables, food carts, windows, doors, refrigerators, walls, and other equipment, and help maintain clean storage area and stored food are in proper condition.
6. Assist with inventory; count, check in and put up food and supply stock.
7. Follow sanitation and Hazard Analysis and Critical Control Points (HACCP) food safety plan.
8. Use basic math skills necessary for preparation and adaptation of recipes.
9. Perform other general kitchen duties as assigned by manager and/or lead.

\*\*\*\*\*Per Diem work also available through AUE Staffing 321-622-8306 [www.auestaffing.com](http://www.auestaffing.com)\*\*\*\*\*