

ASSISTANT SCHOOL LUNCH MANAGER

DISTINGUISHING FEATURES OF THE CLASS: The work involves responsibility for assisting a School Lunch Manager in the management of a school lunch program. In the absence of the School Lunch Manager, the incumbent may assume overall responsibility for the school lunch program or they may assume specific additional responsibilities for the program. Direct supervision is exercised over school lunch program personnel. Does related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative Only) Supervises and assists food service helpers, cooks and others in the preparation of meals to ensure that the menu plan is followed and proper preparation techniques are utilized; Supervises the service of food to ensure correct portions are served and proper food temperature and conditions are maintained on the serving line; Oversees the storage of food and supplies to ensure that proper storage techniques are maintained; Supervises the cleaning of all food storage, preparation and service areas to ensure that these areas are maintained in a clean and sanitary condition; Maintains a variety of records related to the food service operation; Trains food service staff in food preparation, food service, cleaning and sanitation procedures and other food service activities.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS: Good knowledge of the principles and practices of large quantity food preparation and sanitary food handling and storage; Working knowledge of the fundamentals of dietetics; Good knowledge of all phases of the school lunch program; Ability to plan and supervise the work of others; Ability to train personnel; Ability to keep records and prepare reports; Ability to maintain good personal relations with children and adults; Ability to understand and carry out oral and written directions; Initiative; Neat personal appearance; Tact and good judgment; Courtesy; Resourcefulness; Physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: Graduation from high school or possession of a high school equivalency diploma, and

- A. Graduation from a regionally accredited or New York State registered two year college with an Associates Degree in hotel or restaurant management, food preparation, dietetics or related fields, or
- B. Four years of supervisory or administrative experience in large quantity food service, or
- C. An equivalent combination of training and experience as indicated in A and B above.

Adopted 9/1/00

Reviewed 6/2/08; 12/3/09