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| Job Title: | Food Service Worker | Job Code/ Req#: | 64063 |
| Department/Group: | TN School Blind | Position Type: | Contract |
| Duration : | 03/17/2025 - 09/30/2025 | Date Posted: | 02/21/2025 |
| Expenses Allowed | No | Posting Expires: | 02/27/2025 |
| **Location :** | On Site  **Address**  115 Stewarts Ferry Pike Nashville, Tennessee 37214 | **Quantity Requested :** | 2 |
| **Level/Salary Range :** | $15/hr on C2C | Send Resumes to : | resumes@taurusbiz.com |
| **Schedule:** | | | |
| **Days**  Monday Yes Tuesday Yes Wednesday NoThursday Yes Friday No Saturday No Sunday No  **Hours/Day**  7.5  **Time Zone**  CST  **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**  **Shifts Start Time End Time Description Active**  Shift 1 10:00AM 6:30PM Monday – Thursday 10a-6:30p / Friday 5:45a – 2:15p Yes  **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**  **Description**  **General Description:**  The role of the Secondary Special Schools Full**-Time Cook** is responsible for preparing and cooking food  according to established recipes and dietary guidelines, typically in a food service or institutional setting. This job reports to the building  Kitchen Manager  . **Minimum Qualification**  High school diploma or equivalent.  Experience in food preparation, particularly in a childcare or early childhood education setting, is preferred.  **Duties and Responsibilities:**  · **Meal Preparation:** Following specific recipes and meal plans to prepare breakfast, lunch, or dinner items. This can involve cooking large quantities of food, ensuring proper portion control, and maintaining the quality and taste of the dishes.  · **Food Safety and Sanitation:** Adhering to food safety standards, including proper handling, storage, and preparation of food items. Keeping the kitchen area clean, washing dishes, and ensuring all equipment is sanitized.  · **Inventory Management:** Assisting in managing food inventory by tracking ingredients, notifying supervisors of low stock, and helping with the receipt and storage of food supplies.  · **Collaboration:** Working closely with other kitchen staff, including cooks, dietary aides, and food service managers, to ensure timely meal service and adherence to dietary requirements.  · **Customer Service:** Occasionally interacting with students, staff, or customers to serve meals, accommodate dietary restrictions, and provide a positive dining experience.  · **Record Keeping:** Logging temperatures of food items and equipment, documenting food usage, and following procedures for food waste management.  · Full-Time Cooks need to be on a flexible schedule, including weekends and holidays, and are expected to perform their duties efficiently and in accordance with health regulations.  **Knowledge, Skills, & Abilities:**  · Basic verbal and written communication skills to complex ideas and concepts to students.  Ability to prepare and serve meals and snacks in compliance with approved menus provided by a  Registered Dietician.  Familiarity with USDA meal requirements for children in terms of portion size and nutritional content.  Basic knowledge of child nutrition, including managing food allergies and dietary restrictions  · Basic knowledge on how to perform simple arithmetic operations, such as working with fractions, percentages, and ratios.  · Basic knowledge on interpreting technical data, writing diverse documents, and leading group conversations.  **Abilities:**  Preparing meals, snacks, and other food items according to the established menus and health guidelines.  Maintaining proper hygiene and cleanliness in food preparation areas, including regular cleaning of kitchen equipment, countertops, stove, refrigerator, and garbage cans.  Managing food inventory, including keeping an accurate count of supplies, submitting monthly reports to the Health Coordinator, and requesting approval for any menu changes.  Ensuring the welfare, health, and safety of all children during mealtimes, including maintaining an accessible file for children with food allergies.  Supporting other staff by occasionally cleaning toys, relieving staff for breaks, and maintaining overall kitchen cleanliness and sanitation.  Completing First Aid and Infant CPR training as scheduled.  Maintaining clear communication with the supervisor and parents regarding any food-related issues or concerns.  **Certifications:**  Must complete First Aid and Infant CPR training as required.  **Physical Requirements:**  Ability to lift and move kitchen supplies and equipment as needed.  Capability to stand for extended periods during food preparation.  **Additional Requirements:**  Must always demonstrate proper hygiene in food preparation.  Willingness to perform related duties as assigned.  **Additional Information:**  • Selected applicants must verify experience/highest degree held.  • TSB is a non-smoking facility in its entirety.  • The selected applicant must comply with the State of Tennessee Employee Drug-Free Workplace Policy,  and other policies.  • Selected applicant(s) will be required to submit to and pass a TBI/FBI background check, to include  Tennessee and Federal criminal history checks, child abuse records, employment verification, and  professional/personal reference checks. | | | |
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| **Reviewed By:** | Swathi G | **Date:** | 02/21/2025 |
| **Approved By:** | Ram S | **Date:** | 02/21/2025 |
| **Last Updated By:** | Swathi G | **Date/Time:** | 02/21/2025 |