

**LIVERMORE VALLEY JOINT UNIFIED SCHOOL DISTRICT**  
**JOB DESCRIPTION**

**TITLE:** Child Nutrition Lead II (Production Kitchen)

**CLASSIFICATION:** Classified

**REPORTS TO:** Coordina.1 (:):6 ( 0.0>>BDC /TT0 1 Tf 0.003 Tc 2-3 (CAT)-5 (I)-3 (O)-4I)-3 6 To  
communicating food needs and operating the kitchen in accordance with County health  
maintains food service equipment and facilities in a safe, clean and sanitary condition.

**DUTIES:**

Confers with Child Nutrition Lead III as to quantities and products to prepare.

Cooks a variety of foods for specific menus.

Bakes a variety of pastry/bread products effectively adjusting and following assigned standardized recipes.

Readies food for distribution and/or serving, measuring/cutting proper portion sizes, counting proper

quantity of food items, and/or packing food properly for safety and travel.

Tastes and inspects food to see if properly cooked and seasoned and to ensure quality standards are met.

Checks on adequacy and thoroughness of advance preparation.

Sets up serving counters/lines with appropriate food items ]TJ 29.58 0 Td3 (o)-10 (od i)-2 (t)-2 (e)4 ( Td9eg f

Dishes and serves approved portions to students/adults.

Assists in organizing and creating space in freez

Performs related duties as required/assigned.

**KNOWLEDGE AND ABILITIES:**

Knowledge of:

Basic electronic record keeping and documentation principles.

Basic institutional baking and cooking practices and methods.

Proper preparation of large quantities of food.

Proper inventory practices, food storage methods and procedures.

Standard principles of nutrition, sanitation and safety as it relates to institutional food preparation operations.

Proper use and care of kitchen, cafeteria and food serving utensils and equipment.

Ability to:

Operate Point of Service system.

Effectively read, interpret and adjust recipes to prepare a variety of foods in large quantities.

Speak, read, write and follow instruction in English at a level sufficient to perform required duties.

Effectively apply proper sanitation and safety requirements associated with food preparation, equipment, serving area and transportation.

Perform a variety of food preparation tasks, including cleaning, portioning, cooking and serving food efficiently.

Operate required food service appliances and equipment in a safe manner.

Plan, organize and coordinate workflow to meet established time constraints.

Direct and monitor the work of others in a 2 (o m)-0194>Tj Td ( )Tj (o m)-4 ( qua)4 3in a 2 (o m)-0p56 (i)9

## PHYSICAL DEMANDS

	Never	Rarely	Occasional	Frequently	Continuou s
Standing					X
Walking					X
Sitting		X			
Lifting (to 40 lbs.)				X	
Bending				X	
Twisting				X	
With both hands:					
Manipulate small objects				X	
Holding, grasping, turning				X	
Eye/hand coordination				X	
Picking, pinching, fingering				X	
Hearing with both ears:					
Near				X	
Distance to 20 feet			X		
Vision:					
Clarity at 20 inches or less				X	
Clarity at 20 feet or more			X		
See up, down, left and right				X	
Speech and Language:					
Verbally communicate					X
Articulate, Understandable					X
Auditory comprehension					X
Visual comprehension					X
Speak and be understood on the telephone			X		
Short-term memory recall				X	
Long-term memory recall					X
Reading			X		
Writing			X		

### *Completion by Human Resources*

<b>Board Approval Date – 6/14/22</b>
<b>(X)</b> New Job Description/Reason: ( ) Reclassification ( ) Organization Needs
( ) Revised Job Description
( ) Revised Salary Placement
<b>Change Effective date: 7/1/2022</b>



