



Iberville Parish School Board

P. Edward Cancienne, Jr., Ph.D.
Superintendent
Secretary/Treasurer

Melvin Lodge
President

Glyna Kelley
Vice-President

September 4, 2009

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NOTICE OF VACANCY AS OF ABOVE DATE

Applications are being accepted for the following position:

FOOD SERVICE TECH

MSA WEST ACADEMY

Anyone interested in being considered for the above position should submit an application or resume' to:

**Paula Warner, SFS Supervisor
Iberville Parish School Board
58030 Plaquemine Street
Plaquemine, LA 70764**

APPROVED BY:

Dr. P. Edward Cancienne, Superintendent

QUALIFICATIONS:

See Attachment

DATE OF EMPLOYMENT:

October 13, 2009

DEADLINE FOR ACCEPTING APPLICATIONS: **September 18, 2009**

It is the policy of the Iberville Parish School Board to provide equal opportunities without regard to race, color, national origin, sex, age, disabling condition, or veteran status in its educational programs and activities. This includes, **but is not limited to** admissions, educational services, financial aid and employment.

SCHOOL FOOD SERVICE TECHNICIAN

GENERAL STATEMENT OF DUTIES: Performs the more routine duties involved in the preparation and serving of food and in the cleaning of kitchen equipment and facilities; does related work as required.

DISTINGUISHING FEATURES OF THE CLASS: Although positions in this class require no previous training or experience, they require a willingness to learn large scale food service preparation and operations and a desire to perform tasks of increasingly more responsible nature. A School Food Service Technician works under the immediate supervision of a Food Service Manager who constantly inspects work by observation of kitchen and cafeteria activities.

EXAMPLES OF WORK: (Illustrative only)

Arranges serving tables and steam counters, prepares food for serving, and serves food to students and faculty members;
Bakes bread, cakes, pies and cookies;
Prepares desserts, salads and sandwiches;
Makes coffee, iced tea and other beverages;
Sees that counters are properly stocked with foods, plates and other utensils;
Operates slicers, mixers, dishwashers and other kitchen equipment;
Washes and sanitizes dishes, pots, pans, trays, utensils and equipment;
Peels potatoes and other vegetables and fruits;
Cleans kitchen and dining room tables;
Performs routine cooking tasks such as preparing french fries, hot dogs, hamburgers, or heating vegetables;
Performs a variety of other duties by helping cooks in the preparation of food;
Delivers food from a central kitchen to a satellite cafeteria;
Prepares meats, poultry, fish and other foods for serving;
Assembles, measures and mixes ingredients;
Bakes pies, cakes, bread and biscuits;
Serves or oversees serving at steam tables;

REQUIRED KNOWLEDGES, SKILLS AND ABILITIES: Some knowledge of or ability to quickly learn large-scale food preparation and serving practices; some knowledge of elementary arithmetic; ability to read and write; ability to prepare foods by following written recipes; clean and neat appearance; good physical condition.

ACCEPTABLE EXPERIENCE AND TRAINING: Some experience as homemaker or preferably food service worker in a restaurant or cafeteria or equivalent and completion of a standard high school course; or any equivalent combination of experience and training which provides the required KNOW LEDGES, skills and abilities.

PAY GRADE: 14 (17,182 – 22,347)