

**SUPPORT STAFF POSITIONS  
(SALARY SCHEDULE FOR FOOD SERVICE PERSONNEL)**

Level I - Dishroom, General Helpers, and Satellite Helpers:

Responsible for washing pots and pans, serving food, cleaning up, helping satellite staff, operating the dish machine, and preparing some food. These employees work directly under the unit manager or satellite staff.

Level II -

High School Ass't. Cook, Baker II, Satellite Staff, and Elementary Cashier:

Responsible for assisting department head in preparing main entree and baking. Must be skilled in proper use of equipment. Works directly under department head. Satellite staff responsible for gathering, delivering, and serving food at elementary schools. Works directly under manager and head cook. Cashier is responsible for selling and punching tickets, recording number of lunches served, and depositing money in the bank. Some cashiers will help in setting up for serving, cleaning up after serving or preparing.

Level III A -

High School Head Cook, Baker I, Salad Person, and Middle School Ass't. Cook:

Responsible for preparing main entrees, side dishes, baking, and/or salad preparation. Must be skilled in proper use, cleaning, and sanitizing of all equipment used. Works under direction of unit manager.

Level III B -

Middle School Head Cook, Middle School and High School Cashiers:

Middle school head book responsible for preparing main entrees and side dishes. Must be skilled in proper use, cleaning, and sanitizing of all equipment used. Works under direction of unit manager. Cashiers responsible for operating point of sale computer terminal, setting up accounts for students and staff, recording number of meals served, recording a la carte sales, and depositing money. High school cashier works directly under high school manager. Middle school cashier/secretaries work directly under school nutrition director. They are also responsible for counting and depositing concession money, typing, filing, ordering elementary school meal tickets, supervising elementary cashiers, making forms, answering phone, and record keeping.

Level IV A - High School Manager:

Plans, organizes, directs, and supervises nutrition services staff for on-site program. Works directly under school nutrition director on planning

menus, ordering food, training programs, cooking methods, sanitation, inventory control, and cost accountability.

Level IV B - Middle School Manager:

Plans, organizes, directs, and supervises nutrition services staff for on-site program and central kitchen producing meals for elementary schools and bread and desserts for the high school. Works directly under school nutrition director on planning menus, ordering food, training programs, cooking methods, sanitation, inventory control, and cost accountability.