

**SUPPORT STAFF POSITIONS
(FOOD SERVICE PERSONNEL/BAKER II)**

QUALIFICATIONS:

1. Can read and understand recipes and menus.
2. Can prepare proper amounts of food for estimated meals with various portion sizes.
3. Can learn to correctly assemble, operate, disassemble, and clean all food service equipment needed to perform duties.
4. Be in good health and be physically able to perform duties.
5. Successfully completes bakers certification school or a similar baker's school within two years of employment at this position.

RESPONSIBILITIES:

1. Implements and understands portion control.
2. Has knowledge of equipment operation and maintenance.
3. Follows state and local health regulations.
4. Records all food used listing purchased food and commodities food separately.
5. Keeps work area and equipment clean.
6. Has knowledge of current food trends.
7. Communicates with manager, faculty, staff, and students.
8. Follows the policy handbook as published by the school district.
9. Assumes other duties that may be assigned.
10. Understands and follows proper handling and storage of food.
11. Prepares appetizing and tasty foods.

* Baker II is directly supervised by manager and baker I.