

**Hernando County School Board
Florida**

FLSA: Non-Exempt, Union

FOOD AND NUTRITION SERVICES LEAD TRAINING ASSOCIATE
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Required Qualifications:

- High school diploma or General Education Diploma (GED).
- Successful completion of Food and Nutrition Services Leadership Academy (with satisfactory evaluations and no disciplinary action).
- Current Food Safety Certificate.
- Demonstrate knowledge and proficiency of Point-of-Sale system.
- Demonstrate knowledge and proficiency of current software system as it relates to production records: pre-planning, data, and bulk entry.
- Demonstrate knowledge and proficiency of all positions within assigned cafeteria/kitchen.
- Demonstrate knowledge and proficiency of inventory, ordering and receiving standard operating procedures.
- Customer service oriented.
- Management and organization skills.
- Experience in producing satisfactory meals in accordance with pre-planned menus.
- Work in harmony with students, teachers, and co-workers.
- Exhibit quickness of motion.
- Work at an appropriate pace and in a sustained manner.
- Relate to students.
- Possess a valid Florida driver's license.
- Ability to assume responsibility of operations in the absence of the FNS Specialist and the FNS Assistant Specialist.

Performance Responsibilities:

- Assist in the training and development of associate level food and nutrition employees.
- Rotate schools as needed to assist in the training of new employees.
- Complete training lists and content as directed by the team development/marketing manager.
- Update Team development/Marketing manager on new employee progress.
- Assist Nutrition/Wellness Coordinator in the development and implementation of recipes.
- Assist Nutrition/Wellness Coordinator in the training of staff regarding special diets, production records and standardized recipes.
- Prepare food according to standardized recipes, manufacturer instruction and production records.
- Serve customers in a friendly and helpful manner as school-related activities require.
- Observe all safety/HACCP requirements and policies.
- Perform cleaning related kitchen duties as required, which may include: care for and clean equipment, kitchen facilities, bathrooms, storerooms, laundry rooms, vans, dock area,

- freezers and coolers.
- Assist the Specialist as needed.
- Attend training as required.
- Perform other duties as assigned by the assigned Food and Nutrition Services Team Development/Marketing Manager and/or designee.

Physical Demands:

Exerting up to 100- pounds of force occasionally and/or up to 50-pounds of force frequently, and/or up to 20-pounds of force regularly or as needed to move objects.

Reports to:

Reports directly to the Food and Nutrition Team Development/Marketing Manager and/or designee.

Evaluation:

Annual evaluation done by the Food and Nutrition Services Team Development/Marketing Manager and/or designee.

Terms of Employment:

10-month employment

Salary:

Salary based upon approved salary schedule - Noninstructional Level M

Job Code:

76023

Board Approved:

Revised: