

High School Cook Position

7:00-1:30 p.m.

Duties

- Plug in warming cart
- Pass out buns for menu items
- Double check and fill out production sheets
 - Double check menu items
- Begin cooking for reimbursable menu items and a la carte
 - Make sure all high school meal components are accounted for prior to lunch service
- Check temperatures according to PIC guidelines and distribute food according to warmers
- Cook and wrap hot items for CEVEC and Bolton lunches by 10:00
- Continuously check serving areas to make sure each line has sufficient availability of food
- Utilize down time during meal service to prep next day's high school lunch and a la carte items
 - Make sure list is made daily for pull items
- Condense and freeze extra reusable menu items
 - Document inventory on calendar
- Reconcile high school production sheet
- Rotate stock using FIFO guidelines
- Once a week prepare the bread order for menu and a la carte
- Help out with any other duties/tasks asked by dietary supervisors