

Middle School Cook Position

7:15-1:45 p.m.

Duties

- Plug in warming carts & turn on middle school carts. Turn on ovens, steamer & kettle as needed.
- Assist prep cook with elementary school lunch based on counts and load warming carts.
- Double check and fill out production sheets.
 - Double check menu items.
- Begin middle school cooking for reimbursable menu items, a la carte, and combo station after truck leaves.
 - Make sure all middle school meal components are accounted for prior to lunch service.
- Check temperatures according to PIC guidelines and distribute food according to warmers.
- 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 middle school lunch.
 - Make sure list is made daily for pull items.
- Condense and freeze extra reusable menu items.
 - Document inventory on list.
- *15 minute break*
- Document Middle School and Elementary School production sheets.
- Rotate stock using FIFO guidelines.
- Every Wednesday/Friday- clean out walk in cooler and utilize product accordingly.
- Assist with dishes.
- Receive Satellite Food Truck inventory back from elementary schools and recycle into MS inventory if possible.
- Help out with any other duties/tasks asked by dietary supervisors.

