

**JOB POSTING  
SLINGER SCHOOL DISTRICT  
207 POLK STREET  
SLINGER, WISCONSIN 53086  
February 26, 2021**

**POSITION: FOOD AND NUTRITION SERVER**

**LOCATION:** School District of Slinger  
207 Polk St.  
Slinger WI 53086

**DESCRIPTION:** School term, 3 hour position

**QUALIFICATIONS:** The successful candidate must possess a high school diploma; have successful institutional food service experience; be certifiable by the Wisconsin School Food Service Association or another certifying agency desirable; have manual and physical dexterity and be able to consistently lift 40 pounds; must possess physical ability to perform job duties; and have ability to communicate and work effectively with students, staff, and colleagues. Job responsibilities include setting up food serving lines and insure proper serving portions; maintain proper level of sanitation in serving and clean up; washing of cooking equipment, utensils, trays, silverware, and tables; mopping of floors as necessary; and performing all other tasks assigned. Candidate must successfully pass physical exam.

**COMPENSATION:** Starting salary as per nutrition services handbook. [Click here](#) to view the handbook.

[Click here](#) to apply on WECAN, position will be posted until filled. Applications are also available at the Slinger District Office, 207 Polk St, Slinger, WI 53086 or by [clicking here](#).

**Cheryl Day  
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The School District of Slinger is an equal opportunity employer and does not discriminate against applicants on the basis of race, creed, sex, national origin, handicap, age, or political affiliation, or any other reason prohibited by state or federal law.

*"A Tradition of Excellence"*

**SCHOOL DISTRICT OF SLINGER  
POSITION DESCRIPTION  
FOOD AND NUTRITION SERVER**

**POSITION:**

The cafeteria worker is a member of both the building support team and the school food service program. The cafeteria worker is evaluated by the manager of food service, but also takes direction from the head cook and assistant cook. The primary function of the cafeteria worker is to assist in providing students with nutritious, tasty, and reasonably priced lunches.

**SKILLS/QUALIFICATIONS:**

**Education/Aptitude**

- Possess a high school diploma or the equivalent, with additional training in institutional food service desirable;
- Ability to read, interpret, communicate, and understand the English language in order to understand recipes, task procedures, cleaning products, and informational and warning signage. This may be verified with a reading test;
- Have the ability to learn the operation of food service equipment;
- Be computer-literate; knowledge of Microsoft Word & Excel desirable; and,
- Have ability to communicate and work effectively with supervisors, students, staff, and colleagues;

**Physical Demands: (these are the minimum requirements)\*\***

- Have manual and physical dexterity and ability to consistently lift 40 pounds;
- Must present appropriate appearance and personal cleanliness suited to working in close proximity to food service customers;
- Must be able to work with interruptions during a work shift;
- Must be capable of working with coworkers with different personalities;
- Must be capable of climbing a step ladder;
- It may be necessary to lift up to 50 pounds to waist level, up to 40 pounds to shoulder level, and up to 10 pounds above head level;
- Must be capable of pulling 75-pound force with hands;
- The physical capabilities to perform these functions over a sustained period of time: walking, twisting, turning, squatting, bending, lifting, sweeping/mopping, and standing;
- Must be capable of operating basic kitchen, food preparation, and commercial kitchen cleaning equipment;
- Must be capable of using cleaning and sanitizing chemicals;
- Must be capable of working in elevated temperature and humidity and low ventilation environment of a kitchen or bakery; and,
- Must be capable of working in low temperature environment of coolers and freezers.

**\*\*Physical requirements will be tested at a facility of the District's choosing and will be repeated as needed during employment.**

**JOB RESPONSIBILITIES:**

- Insures that food preparation and service is consistent with state laws and D.P.I. rules and regulations;
- Sets up food serving lines and insures proper serving portions;
- Maintains proper level of sanitation in serving and clean-up;
- Washes cooking equipment, utensils, trays, silverware, and tables;
- Mops the floor and moves tables and chairs, as necessary;
- Follows department approved safety procedures; and
- Performs all other tasks assigned.
- Demonstrate a positive working relationship with co-workers, supervisors, and students.

**TERMS OF EMPLOYMENT:**

This position is a school year position. The conditions of employment are defined in the *Employee Handbook*. Performance shall be evaluated by the manager of food service, with input from the head cook, using the established support staff evaluation form.

***“COMMITTED TO SUCCESS FOR ALL”***