

Food Service Worker

8707 Stanton Road, Little Rock, AR 72209

\$12.50 - \$13.00 an hour - Full-time

Job details

\$12.50 - \$13.00 an hour

Paid time off, Employee discount

Full-time or Part-Time**Full job description**

Job Summary: Kitchen Staff is responsible for the daily preparation of nutritious, well-balanced meals and snacks for children ranging from infancy through primary school age. Because our daily schedule relies heavily on prompt meal service, absolute dependability and punctuality are essential. This role ensures the kitchen maintains the highest standards of cleanliness, organization, and safety, assists in menu development, and strictly adheres to State licensing and federal nutrition guidelines. Answerable to the Food Service Manager.

Key Responsibilities: Food Preparation & Service

- Prepare breakfast, lunch, and snacks daily for a high volume of students according to the established menu.
- Ensure portion sizes meet CACFP (Child and Adult Care Food Program) requirements for different age groups.
- Modify recipes to accommodate children with documented food allergies or special dietary needs.

- Ensure food is prepared and served at the correct temperatures and follows food safety protocols.

Planning & Compliance

- Assist the Food Service Manager with weekly meal planning to ensure variety and nutritional balance.
- Maintain daily production records and inventory logs as required by State and Federal programs.
- Ensure 100% compliance with State Health Department and DHS licensing regulations.
- Monitor food deliveries for quality and accuracy against order sheets.

Kitchen Sanitation, Safety & Organization

- Clean and sanitize all food preparation surfaces, equipment, and serving areas throughout the day.
- Perform deep-cleaning tasks (ovens, refrigerators, pantry) on a scheduled basis.
- Manage dishwashing and ensure all utensils and cookware are sterilized according to health codes.
- Maintain an impeccably organized pantry, refrigerator, and freezer, ensuring all items are properly labeled and stored.
- Implement the FIFO (First In, First Out) method for all food storage to minimize waste and maintain order.
- Keep all workstations clutter-free and efficiently organized during high-volume prep and service times.
- Maintain a "Safety First" environment, ensuring proper storage of chemicals away from food and children.

Required Qualifications

- **Experience:** Previous experience in high-volume cooking (schools, hospitals, or daycare centers preferred). Knowledge of CACFP is required.
- **Certifications:** Current Food Handler's Permit or ServSafe Certification (or willingness to obtain within 30 days).
- **Skills:** Basic math for recipe scaling; knowledge of kitchen equipment and safety; proven ability to maintain a highly organized and sanitary workspace.
- **Physical Requirements:** Ability to stand for long periods, lift up to 40 lbs, and work in a fast-paced environment.

Core Competencies

- **Dependability & Punctuality:** Strict commitment to arriving on time and maintaining consistent attendance. The school schedule and the children's well-being depend on seamless and timely meal service.
- **Organization & Cleanliness:** Takes personal pride in maintaining a spotless, highly orderly workspace. Proactively looks for ways to better organize inventory and streamline kitchen processes.
- **Attention to Detail:** Strict adherence to allergy lists, recipe scaling, measurement requirements, and cleaning protocols.
- **Collaboration:** Ability to work closely with the Food Service Manager and classroom teachers to ensure a positive mealtime experience for the children.

The duties and responsibilities described above are not a comprehensive list and additional tasks may be assigned to the employee from time to time; or the scope of the job may change as necessitated by business demands and at the discretion of management.

Job Type: Full-time

Pay: \$12.50 - \$13.00 per hour

Expected hours: 32.0 – 40.0 per week

Benefits:

- Employee discount
- Paid time off

Work Location: In person