

# Temporary Food Service Worker

## Position Details

Class Code: 9000

Job Family: Food Service

Classification: Support Professional

Terms of Employment: [Pay Grade 41-D1 on the Support Professional Salary Schedule](#)

FLSA STATUS: NON-EXEMPT

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## Position Summary

Under direct supervision, prepares/serves food and cleans kitchen equipment.

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## Essential Duties and Responsibilities

The list of Essential Duties and Responsibilities is not exhaustive and may be supplemented.

1. Serves food at mealtime.
  2. Sets up foods prepared for serving on counters and steam tables.
  3. May participate in preparing a variety of foods such as soups, salads, meats, vegetables, breads, and desserts.
  4. May make sandwich fillings and prepare sandwiches.
  5. Accurately accounts for food prepared and sold.
  6. May perform cashier duties.
  7. Operates various kitchen equipment.
  8. Cleans kitchen equipment and area, scrubs counters, and cleans tables.
  9. May store and take care of supplies.
  10. May assist in counting inventory.
  11. Conforms to safety standards, as prescribed.
  12. Performs other tasks related to the position, as assigned.
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## Distinguishing Characteristics

Involves preparing/serving food and cleaning equipment.

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## Knowledge, Skills, and Abilities (Position Expectations)

1. Ability to interpret/follow written and verbal instructions.
  2. Ability to learn to operate kitchen equipment.
  3. Ability to perform elementary mathematics.
  4. Ability to communicate verbally and in writing.
  5. Ability to meet predetermined deadlines.
  6. Ability to perform physically demanding work.
  7. Ability to work flexible hours or shifts.
  8. Ability to work cooperatively with employees, parents/guardians, and students.
  9. Ability to recognize and report hazards and apply safe work methods.
  10. Possess physical and mental stamina commensurate with the responsibilities of the position.
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## Position Requirements

### Education, Training, and Experience

None specified.

### Licenses and Certifications

Current Southern Nevada Food Handler Safety Training Card at time of application, which must be maintained for the duration of the assignment.

\* This is a temporary position.

\* There are no employee benefits attached to this position.

**NOTE:** Persons hired into this position will be permitted to work a maximum of 19.9 hours per week, not to exceed 720 hours per year in a 9-month assignment or 1039 hours per year in a 12-month assignment.

Additionally, individuals may not promote, demote, or move laterally from the hired position unless they earn a high school diploma or General Education Development (GED) and upload the document into their online application.

## **Preferred Qualifications**

Food Service experience.

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## **Document(s) Required at Time of Application**

Current copy of Southern Nevada Food Handler Safety Training Card.

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## **Examples of Assigned Work Areas**

Clark County School District - schools and other District facilities.

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## **Work Environment**

### **Strength**

Medium/heavy - exert force up to 50 lbs., frequently; or up to 10 lbs., constantly.

### **Physical Demand**

Frequent sitting, standing, walking, pushing, pulling, stooping, kneeling, crouching, reaching, handling, and repetitive fine motor activities. Hearing and speech to communicate in person, via video conference and computers, or over the telephone. Mobility to work in a typical office setting and use standard office equipment. Stamina to remain seated and maintain concentration for an extended period of time. Vision: frequent near acuity, occasional far acuity, and color vision. Vision to read printed and online materials, a Video Display Terminal (VDT) screen, or other monitoring devices.

### **Environmental Conditions**

Varies from a climate-controlled office setting to work outdoors with temperatures ranging from mild/moderate to extreme cold/heat. Exposure to noise levels ranging from moderate to loud for occasional to frequent time periods.

### **Hazards**

Frequent electrical shock hazards. Furniture, playground/office equipment, communicable diseases, chemicals and fumes (as related to specific assignment), and power/hand-operated equipment and machinery (as related to specific assignment).

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## Examples of Equipment/Supplies Used to Perform Tasks

Ovens, refrigerators, freezers, slicers, grills, ice machines, various computers and software applications, telephones, fax machines, copiers, etc.

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### **AA/EOE Statement**

Clark County School District is proud to be an equal opportunity employer. The Clark County School District is committed to providing all applicants and employees equal employment opportunities without regard to race, color, religion, sex, gender identity or expression, sexual orientation, national origin, genetics, disability, age, military status, or other characteristics protected by applicable law. Here at Clark County School District, we are a diverse group of people who honor the differences that drive innovative solutions to meet the needs of our students and employees. We believe that through a culture of inclusivity, we have the power to reflect the community we serve.

### **Job Revision Information**

- Revised: 09/19/23
- Created: 10/11/96