

SACRAMENTO CITY UNIFIED SCHOOL DISTRICT
Position Description

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| TITLE: | Floor Supervisor, Central Kitchen | CLASSIFICATION: | Classified Non Represented Supervisor |
| SERIES: | Supervisor I | FLSA: | Exempt |
| JOB CLASS CODE: | 9776 | WORK YEAR: | 12 Months |
| DEPARTMENT: | Nutrition Services | SALARY: | Range 13 Salary Schedule G2 |
| REPORTS TO: | Central Kitchen Manager | CABINET APPROVAL: | 05-07-2020 |

BASIC FUNCTION:

Under the direction of the Central Kitchen Manager, coordinate, monitor and oversee all phases of quantity food production in a large central kitchen operation, with primary focus on scratch cooking, Cook Chill and Sous Vides cooking processes. Direct food preparation and assembly, modify recipes, demonstrate cooking processes, supervise production standards, manage activities pertaining to preparing and packaging recipes in large volumes that comply with Child Nutrition Program regulations

REPRESENTATIVE DUTIES : (Incumbents may perform any combination of the essential functions shown below. [E]. This position description is not intended to be an exhaustive list of all duties, knowledge, or abilities associated with this classification, but is intended to accurately reflect the principle job elements

Supervise and direct the receiving, production, packaging, shipping, sanitation, and equipment maintenance functions of a volume central production kitchen. (1)(0)2-Chr-026396-221350-11(9895M01P)-4-57(b)(1)(P200)/P.n

Floor Supervisor, Central Kitchen/ Supervisor I

Reading and writing English communication skills.

Interpersonal skills using tact, patience, and courtesy.

Correct English usage, grammar, spelling, punctuation, and vocabulary.

Report writing techniques, and record keeping techniques.

Methods of computing food quantities and costs.

Possesses knowledge of use and care of institutional kitchen equipment, appliances, and utensils.

ABILITY TO:

Monitor the food quality and cost controls of the district