TASK AND ACTIVITY GUIDE FOOD SERVICE STAFF

2017 - 2018

DAILY / ONGOING / GENERAL DUTIES

- Complete electronic Timesheet and mileage sheet as directed
- Check mail, email, phone messages and center log
- Prepare and pH cleaning/sanitizing solution
- Wipe counters and work area with sanitizing solution
- Record meal counts for each meal on attendance sheets
- Log food temperatures
- Log refrigerator/freezer temperatures
- Record menu changes on working menu
- Food allergies (Health Services authorizes lists)
 - Review food allergies
 - Share changes with staff
 - Make substitutions
- Set up food carts
- Prepare food
- Wash dishes
- Complete cleaning per cleaning schedule
- Sweep and mop floors
- Take out garbage
- Turn off all appliances before leaving at the end of the day as needed
- Follow appropriate food safety and sanitation procedures
- Contact Health Department staff if concerns regarding child chewing/swallowing/dental issues, etc.
- Email Kids' Choice menu items to Food Service Manager prior to preparing the items
- Recruit and train volunteers as needed

WEEKLY

- Complete food inventory and order
- Check food delivery for accuracy and quality
- Have Area Manager sign off on temps
- Complete budget tracking, send original CAP sheets and receipts to Fiscal (keep copy for records)
- Send a copy of the receipts with the cap sheet to Food Service Manager
- Update food allergy lists and medical statements as needed
- Complete cleaning per cleaning schedule

MONTHLY

- Post menus and Nutrition Newsletter
- Provide one Nutrition activity per classroom with children (when done with food, use healthy food)
- Attend Food Service Department meeting every other month
- Attend center meeting as required
- Complete cleaning per cleaning schedule
- Attend one-to-one supervision with Area Manager

ANNUALLY

- Obtain food handler recertification if expiring
- Obtain ServSafe certification/recertification
- Obtain CPR certification/recertification
- Obtain fire extinguisher training
- Obtain criminal history recertification (bi-annually)

AUGUST

Attend Pre-Service Day (in August or September)

SEPTEMBER

- Attend Mandates Training
- Attend Content Training
- Set up kitchen
- Plan work schedule with Cook Assistant
- Plan orientation with center staff (Nutrition presentation and food)
- Purchase emergency food
- Take inventory of equipment/small wares and develop "wish list"
- Review fall-cycle menu
- Review Policies and Procedures and Work Plan
- Begin forming team with Area Manager
- Review food allergy lists and medical statements, and post in classroom
- Participate in health and safety walk-throughs before children arrive
- Do parent/child orientation, participate at orientations
- Review ordering guide
- Review new food-buying guides
- Orient center staff to kitchen

OCTOBER

See DAILY / ONGOING / GENERAL DUTIES

NOVEMBER

- Attend Food Service department meeting Review winter-cycle menu
- See DAILY / ONGOING / GENERAL DUTIES

DECEMBER

See DAILY / ONGOING / GENERAL DUTIES

JANUARY

- Attend Food Service department Training Send equipment "wish list" to Food Service Department Supervisor
- See DAILY / ONGOING / GENERAL DUTIES

FEBRUARY

- Participate in Self-Assessment
- Assist with recruitment for Spring selection
- See DAILY / ONGOING / GENERAL DUTIES

MARCH

- Attend Food Service department meeting Participate in health and safety walk-throughs
- See DAILY / ONGOING / GENERAL DUTIES

APRIL

- Begin planning for end-of-year celebration
- See DAILY / ONGOING / GENERAL DUTIES

MAY

- Participate in end-of-year celebration
- Break down kitchen and submit paperwork to Food Service Manager
- Take inventory of equipment
- Clean and close out center
- > Send any remaining USDA paperwork to Food Service Manager
- See DAILY / ONGOING / GENERAL DUTIES
- Attend Food Service Department meeting

Task & Activity Guide Food Service 2016-2017
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