

Saucon Valley School District
Food Service Department Reorganization

High School Food Service Department

Two Serving Areas: Ala Carte and Class A Lunch

Two Cashiers (*reduced from three*) will work from 10:15AM to 1:15PM. One Cashier will stay open between lunches to assist and wait on students and fill snacks, if needed. The other Cashier will help in the kitchen, wherever needed. The Cashiers will rotate positions each week.

A General Kitchen Help employee will work from 9:00AM to 1:00PM to prepare items for the salad bar, make PB&J's and pretzels, and monitor the deli area during lunch, making sure it is stocked at all times.
(*Monday and Wednesday salad bar items are prepared for two days.*)

A General Kitchen Help employee will come in at 10:15AM to serve Class A Lunch and to help in the kitchen, wherever needed.

The Assistant Cook will prepare the Ala Carte items in the morning, make sure food is available at all times for lunch line or deli bars, and record food temperatures every two hours.

Two General Kitchen Help employees will work from 11:00AM to 2:00PM, for clean up and assisting where needed.

All General Kitchen Help employees will rotate positions weekly.

8/22/06

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Middle School Food Service Department

The Head Cook and Assistant Cook will prepare lunches and ala carte items, making sure that food is available at all times.

A General Kitchen Help employee will report to work at 9:00AM to prepare items for the salad bar, make PB&J's and pretzels, and shred cheese, as needed. (*Monday and Wednesday salad bar items are prepared for two days.*)

Two General Kitchen Help employees will work from 9:30AM to 1:30PM to prepare the elementary lunch. In addition they will assist the Head Cook, wherever needed, and an extra half hour will be allotted per day, if the Head Cook feels it is necessary.

The General Kitchen Help employees will rotate positions as previously established.

8/22/06