

# Food Service Worker Windy Peak Job ID: 33361

Jeffco Public Schools (Jeffco) is located in Jefferson County, Colorado. It is the second largest school district in Colorado serving 69,000 students across 155 schools. With 14,000 employees, the district is the largest employer in Jefferson County and has provided educational excellence for more than 70 years.

Jeffco embraces the spirit of the West and the natural beauty of the Rocky Mountain region with the county spanning more than 770 square miles running the length of the western edge of the Denver metropolitan area. The district is diverse in both population and geography, from urban to rural, including the mountain communities in the foothills west of Denver.

Overall, Jeffco has 31% of students that qualify for free and reduced lunch, an indicator of poverty, and 34% minority (25% Hispanic) student population. The district is implementing a new strategic plan, Jeffco Thrives 2025 that is focused on providing a world-class education that prepares all Jeffco students for bright and successful futures as local and global citizens. Come join us!

Jeffco Public Schools is a Single-State Employer. All candidates hired by Jeffco Public Schools must reside within the state of Colorado.

# ABOUT THE SCHOOL/DEPARTMENT

Windy Peak Outdoor Lab School is located south of Bailey on 205 acres of beautiful mountain terrain. Jefferson County Public Schools purchased the property in 1975, and our school has hosted 6th grade students for a week-long, residential experience since then. During their week at outdoor lab, students engage in environmental and civic education experiences. Windy Peak provides unique, experiential learning in nature's classroom where students develop stewardship through problem solving, team building, decision-making and social interaction.

During their week at outdoor lab, students engage in environmental and civic education experiences. Outdoor lab provides a hands-on, experiential learning experience in an outdoor setting that fosters opportunities for student growth in an array of subjects.

The Outdoor Lab Program has become a rite of passage for sixth grade students across the district building lifelong skills and memories.

Housing may be an available option during workdays.

#### **ABOUT THE JOB**

Windy Peak Outdoor Lab School is seeking an enthusiastic, motivated, team-oriented individual to join our staff. Come work in a beautiful outdoor setting with a warm, welcoming environment. We take great pride in our food service and are searching for someone who has the same passion.

This food service position covers the swing shift under the supervision of the kitchen manager. Meals are prepared on-site and served to students in the Outdoor Lab residential program. Hours are from 11:30 a.m. to 7:30 p.m. Tuesday through Thursday and Friday mornings with some flexibility required. If you enjoy working in a kitchen where food is cooked from scratch with an emphasis on healthy choices, we would love to have you join our team!

### **HOURS AND DAYS WORKED**

Desired Start Date: 08/12/2025

Food Svc Worker Hourly Position FLSA: Nonexempt

FTE: .80000 , Hours/Day: 6.400 , Days/Year: 180 Salary Plan, Grade, Step: CSE - Hourly CSEA , T07, 1 Pay Range: \$19.50 - \$24.02 Effective as of: 08-16-2024

Compensation schedules for Jeffco Schools can be found <a href="https://www.nee.com/here.com/

# PRE-EMPLOYMENT REQUIREMENT

The successful new hire or rehired candidate will be responsible to complete and incur the fingerprinting and processing fee of \$54.50 through an appropriate fingerprinting vendor and the Colorado Bureau of Investigation, within 48 hours of offer acceptance.

#### RESPONSIBILITIES

SUMMARY Support the District food service program by preparing and serving food, and maintaining a clean, safe and sanitary kitchen.

ESSENTIAL DUTIES AND RESPONSIBILITIES include the following.

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

Read recipes and prepare food using approved school recipes and safe food handling procedures.

Serve food to students, teachers, staff, and community.

Foster a team environment by assisting co-workers with scheduled work demands.

Label and prepare food for storage.

Assist with tracking and recording inventory.

Maintain and care for kitchen equipment.

Demonstrate quality customer service skills that include interacting positively with students, teachers, staff, parents, and community.

Operate cash register and computer.

Clean and sanitize kitchen daily, according to Department procedures checklist.

Able and willing to work at another school location if requested

Perform other duties as assigned.

EXPERIENCE: Successful completion of Jeffco Food and Nutrition Training & Onboarding. School food service program experience preferred.

EDUCATION AND TRAINING: High school diploma or equivalent preferred.

CERTIFICATES, LICENSES & REGISTRATIONS: Sanitation and food handling proficiency required within six months of hire. Requires access to reliable transportation.

KNOWLEDGE, SKILLS AND ABILITIES: Basic math (ability to adjust recipes), writing, and communication skills. Operating knowledge of all large commercial equipment within six months after hire. Knowledge of good personal health/hygiene; safety; proper food handling, storage, and temperature; portion sizes; and food service regulations. Must pass basic math and recipe reading tests to be hired. Must have basic English reading skills.

The physical requirements, mental requirements and work environment factors described below are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

PHYSICAL DEMANDS: The job requires standing for extended periods and frequent walking within the kitchen and serving areas. Must be able to bend, stoop, and reach to retrieve supplies and equipment and perform cleaning duties. Lifting and carrying heavy objects up to 50 pounds. Repetitive motions, including chopping, stirring, and dishwashing. Requires manual dexterity for handling kitchen tools and operating food preparation equipment safely.

MENTAL FUNCTIONS: Strong attention to detail to ensure food safety and proper portioning. Able to follow recipes and instructions precisely. Effective time management and the ability to work efficiently under strict schedules. Strong teamwork and communication skills to coordinate with coworkers and supervisors in a busy setting.

Ability to remain calm and professional while interacting with students, staff, and other kitchen personnel

WORK ENVIRONMENT: Work is primarily performed in a school kitchen located in either an elementary or secondary school. The work environment can be hot & humid due to ovens, stovetops, and dishwashers running simultaneously. Potential risks include cuts from knives and slicers, burns from hot equipment, slipping on wet floors, and injury lifting supplies. Frequent exposure to cleaning chemicals and common food allergens. Must adhere to all posted safety notices and follow proper procedures and use of provided PPE.

# SALARY

Jeffco Salary Schedules: <a href="https://www.jeffcopublicschools.org/careers/employee-compensation">https://www.jeffcopublicschools.org/careers/employee-compensation</a>

# **BENEFITS**

Jeffco Benefits: <a href="https://www.jeffcopublicschools.org/careers/employee-benefits">https://www.jeffcopublicschools.org/careers/employee-benefits</a>

# **EQUAL EMPLOYMENT OPPORTUNITY**

The Jefferson County School District does not discriminate on the basis of disability, race, color, creed, religion, national origin, age, sexual orientation, marital status, political affiliation, pregnancy, or gender.

# APPLY FOR THE POSITION

https://careers.jeffco.k12.co.us/psc/careers/EMPLOYEE/APPLICANT/c/HRS\_HRAM\_FL.HR S\_CG\_SEARCH\_FL.GBL?FOCUS=Applicant&SiteId=3&