

SACRAMENTO CITY UNIFIED SCHOOL DISTRICT  
Position Description

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)(02)CUC-02896 221350 11(989)EMC (P) 4-57 (b)(1) (P200) / P. 3

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