

WESTERN MICHIGAN UNIVERSITY

TITLE: Stockperson

CLASSIFICATION: F-3

FUNCTIONS:

This position receives and stocks all foodstuffs and supplies in storerooms, freezers and refrigerators and fills requisitions and delivers foodstuffs to production areas of the dining unit kitchen and retail operations. This position ensures that products are properly rotated by FIFO standards and addresses products that are outdated or may perish. This position reviews menus and recipes to determine the amount of food items needed in venues and production kitchen for preparation by the cooks. The incumbent may utilize computer menu management software to review orders, menus, recipes and inventory. This position determines the amount of product needed from the freezer for thawing and removes it within the proper timeframe. The incumbent assists drivers unloading delivery trucks, and unloads fresh foodstuffs, canned and packaged foodstuffs, frozen foods, and non-food supplies. The incumbent offloads items/containers weighing up to 125 lbs. unassisted and employs material handling equipment to off-load commodities/containers weighing up to 1200 pounds without the assistance of other employees. This position uses a seven-foot dock plate, manual and electric pallet jacks, platform carts, two-wheel hand carts, and other mechanical devices to unload and move foodstuffs, equipment and supplies to appropriate storage areas. This position also performs other F3 cooking duties as assigned on the weekends and assists in the preparation of entrees, roasts, poultry, sauces, soups, gravies, fried foods, and accompaniments and assists in training other cooking positions in the preparation of these foods. This position follows standardized recipes and production sheets in preparing menu items. The incumbent operates food processing equipment including slicers and buffalo choppers and utilizes hand implements including knives, parers, tomato slicers and other utensils to prepare ingredients; combines ingredients in accordance with standardized recipes and production sheets; cooks items; and portions and garnishes finished products. In the process of cooking the full range of menu items, the incumbent operates steamers and steam kettles, rotary and convection ovens, flat grills, hot tops and deep fat fryers. The incumbent visually inspects and tastes samples of finished products in order to ensure the quality and uniformity of menu items served.

The incumbent unpacks in-coming shipments of foodstuffs, non-food supplies and equipment, counts items and checks quantities and specifications against purchase orders and packing slips, to ensure that commodities received correspond to quantities and items ordered and that all items invoiced have been received. Any problems concerning deliveries are referred to the supervisors. This position prepares and maintains accurate delivery records. The incumbent assists with the weekly order for the dining center and retail operations. The incumbent provides training and guidance for student employees. This position may direct visitors, contact building occupants regarding deliveries and give directions as necessary.

The incumbent maintains the storerooms, dock areas, coolers and freezers in a neat, clean and orderly manner and maintains strict compliance with all federal, state and University standards for cleanliness and sanitation.

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Revised 1/4/24

This position performs all work in accordance with established sanitation and safety practices. The incumbent must wear MIOSHA approved safety shoes at all times and must be fitted for and wear other protective gear as required by OSHA/MIOSHA. This position participates in physical inventory processes, including accurately counting items and completing inventory count documents. This position performs additional duties as requested by supervisory personnel.

QUALIFICATIONS:

The incumbent must be able to read and comprehend written instructions and safety regulations governing the performance of job duties, and must be able to understand and comply with oral instructions. The incumbent must possess sufficient writing skills and basic arithmetic skills to accurately prepare inventory control documents. The incumbent must possess sufficient computer skills to learn to operate the computerized menu management software. Possession of a valid Michigan driver's license or the ability to acquire a valid Michigan driver's license is required, as the incumbent may be required to pick up items from local vendors in some circumstances.

In order to perform the essential functions of the job, the incumbent must be able to raise 125 lbs. dead weight to a height of 48" (four feet) with or without mechanical assistance, and must be able to lift materials and equipment weighing up to 1200 lbs. with mechanical assistance. The incumbent must be able to raise items weighing up to 85 lbs. to a height of 6 feet as many as 100 times per day, and must be able to lift items weighing more than 85 lbs. with mechanical assistance up to 20 times per day. The incumbent must be able to transport 40 lbs. a distance of 30-100 feet up to 85 times per day to move foodstuffs from receiving areas and storerooms to freezers, coolers, and storage units in kitchen production areas. The incumbent must be able to enter and maneuver in restricted spaces in order to stock production area coolers and freezers. The incumbent must be able to stock and retrieve materials and equipment in/from inventory storage areas, and must be able to retrieve inventory items from ground level storage as many as 100 times per day. The incumbent must be able to unload, store, retrieve and transport commodities to/from production areas for 6-7 hours per day; work above shoulder level for extended periods of time, and cover a distance up to 5 miles per day in the process of placing items in/retrieving items from storage locations.

The incumbent must be able to tolerate exposure to dirt, dust and mildew as well as exposure to petroleum products, particularly gasoline and diesel fumes. The incumbent must tolerate exposure to cold in order to work in freezers at a temperature of -10° F for extended periods of time, and must be able to tolerate extreme variations in temperature, moving from -10° F in freezers to 80° F in production areas. In addition to extreme temperatures to 500° F in convection ovens; to high humidity; to airborne and splattering grease, and to live steam. The incumbent must be able to tolerate contact with raw meat and animal fats, acid-based food products, vinegars, vegetable oils and spices. Unloading trucks exposes the incumbent to the full range of weather conditions. In order to obtain a valid Michigan driver's license, the incumbent must possess 20/40 vision with or without corrective lenses. The incumbent must be able to accurately read labels and must be able to accurately distinguish colors in order to properly identify color-coded labels. The incumbent must have sufficient auditory acuity with or without audiological appliances to hear vehicle warning sounds indicating that a vehicle is backing up to the loading dock to make a delivery. The incumbent must be able to tolerate exposure to cleaning and disinfecting chemicals and corrosives used in maintaining proper sanitation standards in the kitchens, in addition to operating pressure washers to keep equipment, loading dock and receiving areas clean.

A physical examination administered by the employer's designated physician is required to determine the incumbent's ability to perform the essential functions of the job and/or to identify the needs for reasonable job accommodations