

WESTERN MICHIGAN UNIVERSITY

TITLE: Head Salad Maker

GRADE: F-2

FUNCTIONS:

This position provides salad preparation services for the residence hall dining unit(s). The incumbent prepares salads, garnishes, and other salad-related menu items and directs other salad preparation positions in the preparation of salads and garnishes. The incumbent prepares appetizing and appealing salads and appropriate garnishes using approved salad preparation methods and standardized recipes. In collaboration with unit supervisors, the incumbent establishes weekly production work sheets required to produce salad items specified in weekly menus. This position reviews all dining service menus and compiles work charts showing totals of all salad items required. The incumbent requisitions supplies from the storeroom, and works out formulae to increase/decrease ingredients. This position prepares, cuts and/or dishes all salad products used in the dining service unit and ensures that salad bars are fully stocked during serving periods. The incumbent completes production summary sheets, tracking quantities of salad products prepared and served.

This position measures ingredients and uses floor and counter-top mixers, slicers and other food-processing equipment, and hand implements including knives, parers, and other utensils to prepare raw fruits and vegetables and other ingredients; combines ingredients in accordance with standardized recipes and production sheets to produce finished salads; and portions finished salads. The incumbent operates steam kettles and stack steamers in the process of preparing ingredients and/or finished salads.

This position maintains the work area in a neat, clean and orderly condition and maintains strict compliance with all federal, state and University standards for cleanliness and sanitation. The incumbent performs all work in accordance with established sanitation and safety practices. The incumbent complies with all OSHA/MIOSHA regulations and requirements governing the operation of mechanical and electrical food processing equipment and of cooking equipment, including steamers and steam kettles. This position performs other functions as requested by supervisory personnel.

QUALIFICATIONS:

The incumbent must be able to read and comprehend all written instructions, all health and sanitation regulations, and all safety regulations and requirements governing the performance of job duties. Sufficient reading comprehension to accurately interpret written recipes and production sheets is required, as are sufficient writing skills to prepare requisitions and production summary sheets. The incumbent must have a good basic knowledge of mathematical concepts including fractions, decimal fractions and percentages in order to proportionally increase and decrease

standard recipes to produce required quantities of menu items. Knowledge of weights and measures and standard conversions is required. A minimum of one (1) year experience in commercial food preparation, including salad preparation, is required. Ability to provide training and direction for other salad preparation positions is required.

In order to perform the essential functions of the job, the incumbent must be able to raise containers of ingredients weighing 50 lbs. from floor level to counter height (34") six (6) times per day and 20 lb. containers from floor level to counter height (34") twenty to forty (20-40) times per day. The incumbent must be able to place salad trays weighing 25 lbs. each and place them on racks in carts from 6" above floor level to 6' above floor level, and must be able to push food carts with loads of 100 lbs. distances of 100 feet at least 25 times per day to stock and restock salad bars.

In order to prepare ingredients, the incumbent must be able to operate floor mixers with a control located 60" (5 feet) from the floor and a mixing bowl height of 34"; table top mixers with a bowl height of 50"; and must be able to chop and slice ingredients using hand-held knives, etc. In order to prepare salad ingredients, the incumbent must be able to operate stack steamers and steam kettles, and other apparatus. The incumbent must be able to maneuver and manipulate ingredients and hand-held utensils and to operate power-driven and mechanical equipment, and must be able to stir, slice, cut and perform other salad preparation tasks for 30-60 minutes at a time for the entire length of shift. The incumbent's arms and hands may be exposed to water up to 3 hours per day while washing, rinsing and otherwise preparing ingredients. Most salad preparation duties require the incumbent to stand at counters and cooking stations.

The incumbent must be able to tolerate exposure to extreme temperatures, ranging from - 10⁰ F in freezers to 212⁰ above steamers and steam kettles; to high humidity; and to live steam. The incumbent must be able to tolerate contact with raw fruits and vegetables, salad oils, dressings, spices and other salad ingredients. The incumbent must also be able to tolerate exposure to cleansers, de-limers, detergents, bleach, ammonia and ammonia based products, disinfectants and other cleaning and sanitizing agents employed in the kitchens. The incumbent must be able to enter and maneuver in restricted spaces in order to retrieve ingredients from freezers and refrigerators located in production areas. The incumbent must have sufficient vision with or without corrective lenses to accurately read recipes, production sheets, and labels.

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 need for a reasonable job accommodation.