



HOLY FAMILY
CRISTO REY
CATHOLIC HIGH SCHOOL

Child Nutrition Program (CNP) Staff

Job Description

Holy Family Cristo Rey Catholic High School in Birmingham, Alabama combines academic rigor and a corporate work-study program to empower students from economically challenged families to graduate high school prepared to persist in college and flourish in life.

We are part of the growing national Cristo Rey Network of 41 Catholic high schools recognized for transforming Catholic education through a unique integration of rigorous academics, professional experience, and spiritual formation.

Position Overview:

The High School Child Nutrition Program (CNP) Staff member supports the day-to-day operation of the school's food service program by preparing and serving nutritious, appealing meals in compliance with USDA and CNP guidelines. This role upholds strict food safety and sanitation standards, accurately records meal components and POS transactions, and assists with receiving and stocking inventory. Working under the direction of the CNP Manager, the CNP Staff member provides courteous, efficient service to students and staff while contributing to a clean, safe, and positive dining environment.

Responsibilities:

- Food Preparation: Assist in the preparation of food items according to standardized recipes, production sheets, and CNP guidelines. Measure and mix ingredients, chop vegetables, and handle basic cooking tasks under supervision.
- Meal Service: Serve meals to students and staff efficiently and courteously on the serving line. Accurately count and record meal components to ensure compliance with USDA meal pattern requirements. Operate point-of-sale (POS) equipment to record meal transactions.
- Safety and Sanitation: Maintain the highest standards of cleanliness and sanitation in the kitchen, serving, and storage areas. Wash dishes, utensils, pots, and serving equipment. Clean floors, counters, and other kitchen surfaces daily. Adhere strictly to all food safety procedures, including monitoring and recording food temperatures.
- Inventory and Stocking: Assist with receiving, organizing, and stocking food and supply deliveries. Rotate perishable and non-perishable stock to minimize waste and ensure freshness.
- Teamwork: Work cooperatively with the CNP Manager and other staff to meet production deadlines and maintain a positive working atmosphere. Participate in required staff meetings and trainings.

Qualifications:

- Education: High school diploma or equivalent is preferred.
- Experience: Prior experience in food service, restaurant, or high-volume institutional kitchen setting is beneficial but not always required. On-the-job training is provided.
- Knowledge & Skills: Basic knowledge of food preparation methods and kitchen equipment is helpful. Must be able to follow verbal and written instructions accurately (e.g., following recipes or cleaning procedures). Ability to perform basic math to count, measure, and handle cash transactions.
- Physical Requirements: Must be able to stand for extended periods, walk, bend, lift, and carry items up to **40 pounds**. Must be able to work in varying temperature conditions typical of a commercial kitchen.
- Personal Attributes: Possesses a friendly, positive, and enthusiastic attitude toward working with students and school staff. Is punctual, reliable, and able to work effectively as part of a team.

Note: This job description provides a general overview and may be subject to modifications and additional responsibilities as per the school's requirements.