

## **FOOD SERVICE HELPER**

**DISTINGUISHING FEATURES OF THE CLASS:** This is routine, repetitive, manual work which includes preparation and serving of food and cleaning of work areas. Work is performed under general supervision according to oral and/or written instructions. Does related work as required.

### **TYPICAL WORK ACTIVITIES:**

Stores foods and supplies;  
Cleans, cuts, slices vegetables, meat and dairy products;  
Opens cans and other food containers;  
Makes simple salads, coffee, tea and sandwiches, warms soups and butters bread;  
Packs food for outside delivery;  
Sets up steam and other counters;  
Sets out portions of prepared food;  
Restocks serving line with food and supplies;  
Serves food;  
Sells ice cream, milk, shakes and other a la carte foods;  
Operates various kitchen appliances such as slicer, mixer, potato peeler, dishwasher;  
Cleans dishware, trays, silverware, pots and pans, kitchen equipment, tables and floors;  
May collect money and keep simple cash and inventory records.

### **FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:**

Ability to understand and follow simple oral and written instructions; ability to work well with others.

**MINIMUM QUALIFICATIONS:** No formal education, training or experience required.