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.

R.C.D.P. (06.06.1984) 11.15.2015 - Job specification may be subject to further revision
Labor