

SENIOR FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS: This is routine work in which the employee assists in the preparation and serving of food, in the requisitioning, storage and inventory of food and supplies, in the accountability of monies received, and in the general cleaning of kitchen equipment and work area. This class of position may be assigned responsibility in one of three ways- in a non-cooking function in a large food service program; in a total but small food service program which includes routine menu cooking; or in a moderate size program with secondary responsibility for non-cooking and routine cooking functions. The work is normally performed under the direct supervision of food supervisory personnel. Work direction may be exercised over one or more Food Service Helpers and/or School Lunch Cashiers. Does related work as required.

TYPICAL WORK ACTIVITIES:

Participates in the preparation and serving of food;
Inventories, stores, rotates, requests and requisitions supplies according to standard procedures;
Operates a variety of kitchen equipment;
Sells beverages, ice cream and other a la carte foods;
Cleans dishware, trays, silverware, pots and pans, kitchen equipment, tables and floors;
Collects and accounts for cash and may make bank deposits;
Maintains simple records and makes reports;
May instruct and direct helpers in methods, equipment and techniques;
May grill or fry simple foods such as frankfurters and hamburgers;
May assist in cooking and/or warming of gravies, sauces, soups, casseroles, meats and vegetables;
May assist in baking cookies, cake, bread and rolls;
May prepare and portion salads and desserts.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Working knowledge of storage, preparation and serving of foods; working knowledge of the storage and care of dishes, glassware, silverware and cooking utensils; working knowledge of cooking and baking techniques; ability to operate kitchen equipment; ability to understand and follow oral and written directions; ability to work well with and provide direction to others.

MINIMUM QUALIFICATIONS: Three (3) months of experience in the preparation and/or serving of food in a school or other institutional kitchen, or six (6) months experience in any other facility serving a variety of foods.