

FOOD SERVICE WORKER

KIND OF WORK

Routine work in the preparation and service of food.

NATURE AND PURPOSE

An employee in this class performs routine tasks involved in food preparation, food service, dishwashing, and cleaning the food service area. Work involves following simple instructions and established procedures. Cooking is done on a level requiring no more than household experience, and may extend to short order cooking in a snack bar.

EXAMPLES OF WORK (A position may not include all the work examples given, nor does the list include all that may be assigned.)

Prepares small quantities of food for special diets.

Dishes up food, places dishes on carts, moves carts and serves food.

Peels vegetables, makes toast and coffee, and performs simple cooking tasks.

Serves portions on a cafeteria line.

Waits on tables.

Washes dishes and utensils.

Sweeps, scrubs, and mops floors.

Cleans walls, cupboards and furniture.

Operates a dishwashing machine.

Moves food between storerooms, kitchen and serving areas.

Observes standard sanitation and safety standards.

Performs related work as required.

KNOWLEDGE, SKILLS AND ABILITIES REQUIRED

Knowledge of:

Working knowledge of materials and methods used in preparing food, and the care and use of cooking utensils and equipment.

Some knowledge of food values and nutrition.

Ability to:

Ability to do simple cooking on large scale and to plan and prepare small meals on a household scale.

*Ability to perform simple cleaning and food service tasks.

*Ability to follow oral and written instructions.

Ability to supervise the work of residents or student workers.

Est.: 5/40
Rev.: 11/91

T.C.: 7/67
Former Title(s): Food Service Supervisor