

FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS: This is routine work involving the preparation and service of food and the cleaning of kitchen equipment. Direct supervision is received from higher level kitchen personnel. Does related work as required.

TYPICAL WORK ACTIVITIES:

Assists in or prepares simple foods such as desserts and salads as directed by higher level staff;
Assembles and breaks down hot and cold food packing lines;
May assist in portioning and packing prepared food as scheduled;
Clears and cleans tables and work areas after meals;
Heats food for service to residents and participants;
Cleans refrigerators, coolers, dishwashers and other kitchen equipment;
Cleans work area; Washes dishes, pots and pans by hand or uses the dishwasher;
Prepares and delivers in-between meal nourishments and food items to residents;
May receive stock items and put them in proper place when necessary.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Working knowledge of proper food service and care of tableware, glassware, silverware and kitchen appliances;
Working knowledge of modern cleaning methods and the use of cleaning supplies and appliances;
Ability to follow simple oral and written directions;
Ability to get along well with others;
Patience;
Tact;
Reliability;
Physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: NONE