

FOOD SERVICE WORKER I

DEFINITION

Under supervision, to perform basic tasks in the preparation, packaging, and serving of a variety of foods at locations throughout the District; to maintain food service facilities and equipment in a clean and sanitary condition; and to perform other job related duties as required.

EXAMPLES OF DUTIES

Assists in the operation of a food service facility; washes fruits and vegetables; assists in preparing sandwiches, salads, beverages, desserts, and other food items, and serves food to students and faculty; operates equipment common to large kitchens; cleans cafeteria tables, chairs and equipment; may operate a cash register or computerized cash terminal; participates in the wrapping and processing of food items; maintains portion control in serving and packaging food items; seals and labels packages; sets up food service stations; restocks and inventories remaining food; sells a variety of food items; receives money and makes change; may serve as a cashier, collect and count money, and make simple bank deposits; cooks or reheats pre-prepared foods; assists in receiving and counting food and supply deliveries; washes pots and pans, trays and general kitchen utensils; cleans and maintains kitchen equipment and facilities; and other related duties as assigned.

DESIRABLE QUALIFICATIONS

Knowledge of:

Common kitchen appliances and utensils; Basic methods of food handling, serving and preparation; Sanitation and safety requirements in food service work.

Ability to:

Learn to operate kitchen equipment and appliances;
Handle and prepare basic food items;
Receive money and make change;
Perform a variety of moderately heavy manual tasks;
Understand and carry out oral and written instructions;
Work cooperatively with those contacted in the course of work;
Read and write at the level required for successful job performance;
Withstand working in refrigerated environment for short periods of time.

Training and Experience:

Some experience in quantity food preparation, serving and kitchen maintenance is highly desirable.

Est: 7/89 Rev: 8/97