

SUBSTITUTE FOOD SERVICE HELPER

Minimum Qualifications: None

Reports to: Cook Manager

Essential Job Functions-Distinguishing Features of the Class:

This is routine manual work performed under the immediate supervision in connection with preparation of and serving food in a cafeteria and cleaning of kitchen equipment, silver, and dishes. Does related work as required.

Performance Responsibilities-Typical Work Activities:

- Helps to prepare vegetable and meats.
- Makes sandwiches and salads.
- Sets tables.
- Service food from steam tables in cafeteria-type dining hall.
- Clears tables of dirty dishes.
- Fills sugar bowls and salt and pepper shakers.
- Washes and dries dishes.
- Cleans tables, chairs, serving tables, and other equipment.
- May operate electric washer and dryer in laundering of towels, uniforms, mops, etc..
- May operate cash register, count money, and issue lunch tickets.

Full Performance Knowledges, Skills, Abilities, and Personal Characteristics:

Working knowledge of the proper method of serving food and the care of tableware, glassware, silver, and kitchen appliance. Working knowledge of modern cleaning methods and the use of cleaning supplies and appliances. Ability to follow simple oral and written directions, physical strength and stamina, physical condition commensurate with the demands of the job.

Terms of Employment: As needed basis.

Evaluation: Performance is evaluated by the Cook Manager

This description is intended to identify minimum qualifications to perform the responsibilities required by the position and to provide illustrative duties. It is not necessarily an all-inclusive list of specific duties.

4/2014