

FOOD SERVICE WORKER I

CL:4

DEFINITION

Under immediate supervision, assists in the preparation of food; Cleans, washes, and maintains cafeteria utensils, machines, equipment, and work spaces.

DUTIES

Assists in the preparation or cooking of entrees, vegetables, sandwiches, and other foods; Prepares salads; Prepares breads and desserts; Packages foods for shipment; Sets up serving lines; Places food in steam tables or counters and serves food; May direct the work of hourly and student helpers; Operates cash registers, counts cash, and tallies receipts; Operates mechanical kitchen equipment including electric mixer and dishwashing machine; Cleans, scrubs, and washes dishes, pots, pans, silverware, and other kitchen equipment; Mops kitchen floors and washes tables, counters, and woodwork; Disposes of waste; Assists in checking, storing, and caring for supplies; Performs other duties reasonably related to the job class.

MINIMUM QUALIFICATIONS

KNOWLEDGE: None required.

ABILITY: Learn modern methods of quantity food preparation and serving and to use and care for kitchen machinery and equipment; Establish and maintain good working relationships with school personnel, pupils, and the public; Manual dexterity and physical condition necessary to maintain a rigorous work schedule.

EXPERIENCE: None required.

EDUCATION: Completion of the eight grade or equivalent.

NORMAL TERMS OF SERVICE

Four to eight hours per work day, ten months per year.

IMMEDIATE SUPERVISOR(S)

Director of Food Services
Cook I and II

REPORTING SUPERVISOR

Director of Food Services

REVIEWING OFFICER

Director of Food Services