GENERAL DESCRIPTION

Performs entry-level food service work. Work involves preparing and serving food, cleaning equipment and work areas, maintaining inventories, and receiving and issuing food and supplies. Works under close supervision, with moderate latitude for the use of initiative and independent judgment.

EXAMPLES OF WORK PERFORMED

Serves and monitors the distribution of meals, and ensures that guidelines for special diets are followed.

Prepares dining areas for the serving of meals and sets up serving lines.

Cleans dining, service, and food preparation areas.

Cleans and sterilizes dishes, kitchen utensils, equipment, and facilities.

Assists in the preparation of modified or special diets and in performing calculations for special diets.

May maintain daily records.

May assist with food preparation to meet snack and meal schedules.

May assist in receiving food deliveries.

Performs related work as assigned.

GENERAL QUALIFICATION GUIDELINES

EXPERIENCE AND EDUCATION

Experience in food service work. Graduation from a standard senior high school or equivalent is generally preferred. Experience and education may be substituted for one another.

KNOWLEDGE, SKILLS, AND ABILITIES

Knowledge of food preparation methods, of food storage and preservation, and of sanitation regulations.

Skill in the operation, cleaning, and sanitizing of food service appliances and equipment.

Ability to prepare and serve food; to clean dining, serving, and food preparation areas; and to maintain accurate records.