Food Service Worker II

<table>
<thead>
<tr>
<th>CLASS TITLE</th>
<th>CLASS CODE</th>
<th>SALARY GROUP</th>
<th>SALARY RANGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD SERVICE WORKER I</td>
<td>8103</td>
<td>A05</td>
<td>$19,777 - $28,840</td>
</tr>
<tr>
<td>FOOD SERVICE WORKER II</td>
<td>8104</td>
<td>A07</td>
<td>$21,681 - $31,677</td>
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</tbody>
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GENERAL DESCRIPTION

Performs routine (journey-level) food service work. Work involves monitoring the preparation and serving of food, ensuring equipment and work areas are maintained in a clean and sanitary manner, maintaining records and inventories, preparing reports, and receiving and issuing food and supplies. Works under moderate supervision, with limited 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.

Prepares modified or special diet items and performs calculations for special diets.

Prepares, maintains, and distributes required records and reports.

Cleans dining, service, and food preparation areas.

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

May assist in issuing daily serving and cleaning assignments.

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

May assist in inspecting food items on arrival for quantity, quality, and temperature conditions.

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; to maintain accurate records; and to prepare reports.