

FOOD SERVICES WORKER

DEFINITION

Assists in preparing, cooking, serving, and selling a variety of foods and in performing general housekeeping duties associated with a food services program.

TYPICAL DUTIES

- Assists in preparing a variety of foods including soups, entrees, meats, vegetables, desserts, bread, sandwiches, salads, salad dressings, and beverages.
- Sets up food counter, replenishes serving line, and serves during meal times.
- Stores excess food and disposes of garbage.
- Performs general housekeeping duties such as washing dishes; cleaning pots, utensils, equipment and appliances; scrubbing counters and tables; mopping floors; bussing dishes; sorting and putting away tableware.
- Operates a variety of electrical and manual equipment and appliances used in food preparation and housekeeping.
- Checks inventories, stores supplies and restocks work areas.
- Prepares food to meet menu requirement.
- Prepares short order food items using grills, broilers, and deep-fat cookers.
- Operates a cash register, collects money, and makes change.
- Performs duties in accordance with established health and safety regulations and practices.
- Performs related duties as assigned.

DISTINGUISHING CHARACTERISTICS

A Food Services Worker assists in preparing, cooking and serving food; performing general housekeeping duties and operating a cash register during peak periods and in the absence of assigned personnel.

A Cook plans, prepares, and cooks a variety of soups, meat dishes, entrees and vegetables.

A Food Services Manager plans and manages a diverse, day and evening program of food services at a college which includes dining room, fast food, snack bar, vending machine, and special event catering services.

SUPERVISION

Immediate supervision is received from higher-level food services personnel.

CLASS QUALIFICATIONS

Knowledge of:

- Methods of preparing and serving vegetables, fruits, and other edible items for cooking in large quantities
- Use and care of kitchen equipment, utensils and appliances
- Cleaning methods and techniques
- Proper method of food storage and sanitation
- Health and safety regulations regarding food preparation and handling

Ability to:

- Assist in preparing a variety of foods
- Work rapidly and thoroughly in performing housekeeping duties
- Follow written and oral instructions
- Do simple arithmetic
- Learn to operate a cash register and make change rapidly and accurately
- Work cooperatively and effectively with District personnel, students, and the public

ENTRANCE QUALIFICATIONS

Education and Experience:

Recent paid experience in preparing foods in large quantities and in the care of kitchen equipment, appliances, and facilities is desirable. School or institutional food services experience is preferable.

Special:

Requires standing for long periods of time and exposure to heat.