Position: Food Service Worker

Department/Site: Food Services

FLSA: Non-Exempt – (Classified L-39)

Reports to: Food Services Manager

Salary Range: 8

BASIC FUNCTION:

Under the direction of the Manager, Food Services, perform a variety of food service duties related to cooking, baking, catering and preparation activities on an assigned shift; assure compliance with safety and sanitation rules and regulations.

REPRESENTATIVE DUTIES:

- Prepare and serve food for the short order, salad bar, sandwich, hot entree stations and banquet services on an assigned shift. $E$
- Prepare a variety of dishes according to established recipes and guidelines; maintain established portion controls for food; prepare production records. $E$
- Clean and stock vending machines; maintain related records. $E$
- Participate in the organization and set-up of rooms and food preparation for catered events. $E$
- Operate and maintain a variety of kitchen equipment, including deep fryers, grills, food processors, slicers, dish washer and cash register. $E$
- Clean and maintain food service preparation and service areas in a clean, safe and sanitary condition. $E$
- Train and provide work direction to student assistants; review the work of Food Service Cashiers as assigned.
- Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Methods, terminology, ingredients, equivalent measures and abbreviations used in food preparation.
Oral and written communications skills.
Proper cooking methods.
Methods of preparing and serving foods in large quantities.
Use and care of all food service equipment.
Food handling and kitchen sanitation techniques.
Methods of cleaning and maintaining food service areas, utensils and equipment.
Basic math and cashiering skills.
Basic record-keeping techniques.

ABILITY TO:
Understand and follow oral and written directions.
Work cooperatively with others.
Cook or bake menu items.
Read, interpret and adjust recipes.
Make arithmetic calculations quickly and accurately.
Meet schedules and time lines.
Operate a cash register and make change accurately.
Follow health and sanitation requirements.
Operate standard kitchen equipment safely and efficiently.
Grill and fry a variety of foods.
Prepare salads and make sandwiches.

EDUCATION AND EXPERIENCE:
Any combination equivalent to: graduation from high school and two years of related food service experience.

WORKING CONDITIONS:

ENVIRONMENT:
Food service environment.
Heat from ovens and grills.

PHYSICAL DEMANDS:
Lifting moderately heavy objects.
Standing for extended periods of time.
Dexterity of hands and fingers to operate kitchen equipment and cash register.
Bending at the waist.
Carrying, pushing or pulling trays and carts.

HAZARDS:
Heat from ovens, grills and hot liquids, foods, pots, and pans.