

SENIOR FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS:

Employees in this class are responsible for simple cooking or warming and service of a variety of food. This work involves a lesser degree of skill than is regularly required of employees in the classification of Cook. Supervision is usually exercised over Food Service Helpers.

TYPICAL WORK ACTIVITIES:

1. Supervises and assists in satellite kitchen food service activities;
2. Places food on pan and heats in warming oven;
3. Heats soups, vegetables, macaroni and other foods and mixes powdered foods;
4. Inventories, requests and stores supplies;
5. Operates all kitchen equipment;
6. Washes dishes, pots, and pans by hand or machine;
7. Sweeps, mops, and cleans kitchen;
8. May prepare and assemble bag lunches;
9. May instruct and direct helpers in methods and equipment;
10. May bake cakes, cookies and other desserts from already prepared ingredients;
11. May act as cashier;
12. Does related work as required.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Working knowledge of the preparation of food and the care of tableware, glassware, and kitchen appliances; ability to follow oral and written directions; ability to supervise the work of others; ability to keep simple records; cleanliness; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS:

- EITHER: (A) Six (6) months experience in the preparation and/or service of food on a large scale;
- OR: (B) Any equivalent combination of training and experience.

SV2409

REVISED: 08/01/75

09/15/95