

POSITION CLASS TITLE: **FOOD SERVICE HELPER**

JURISDICTIONAL CLASS: Labor

CIVIL DIVISION: School

AUTHORIZATION: Personnel Officer/December 1978

POSITION CLASS DEFINITION:

Essential nature of work, degree of difficulty and responsibility.

Assists in the preparation and service of food and in the cleaning of kitchen equipment; does related work as required.

This is routine manual work performed under the immediate supervision in connections with the preparation and service of food. On occasion Food Service Helpers may perform cooking duties involving lesser degrees of skill than regularly required of employees in the classification of Cook.

PRIMARY WORK ACTIVITIES:

Typical activities characteristic of the class.

- Sets tables and clears them after meals;
- Fills sugar bowls and salt and pepper shakers;
- Polishes silverware, table and chairs;
- Cleans dining rooms and dish and linen closets;
- Cleans, washes and otherwise prepares vegetables and fruit for cooking;
- Assists in the preparation of salads and desserts;
- Helps cooks in any phase of their duties;
- Washes dishes, pots and pans by hand or machine;
- Sweeps, mops and cleans kitchen;
- May act as cashier.

FOOD SERVICE HELPER (2797)

KNOWLEDGE, SKILLS AND ABILITIES:

Summary of full performance level characteristics.

WORKING KNOWLEDGE OF: the proper method of serving food and of the care of tableware, glassware, silver and kitchen appliances.

ABILITY TO: follow oral and written directions; good physical condition.

MINIMUM QUALIFICATIONS:

Education, specialized background, training and experience.

None is required but some experience as a helper in a restaurant or hotel dining room or in general domestic work is desirable.

SPECIAL REQUIREMENT:

REQUIRED CERTIFICATION/LICENSE:

Established by statute, rule or regulation governing position.