

FOOD SERVICE ASSISTANT

DEFINITION

To assist in the preparation and serving of food in the snack bar, cafeteria, and/or faculty and staff dining room.

SUPERVISION RECEIVED AND EXERCISED

Receives general supervision from departmental manager.

Receives technical or functional supervision from higher level food services personnel.

EXAMPLES OF DUTIES

Duties may include, but are not limited to, the following:

Prepare and service deli-type foods such as sandwiches, salads, and hot drinks.

Slice meats, prepare filling for sandwiches, salads, and hot drinks.

Clean work area and steam table; properly store food to ensure health safety.

Operate cash register, count receipts at the end of the day.

Open and close cafeteria, snack bar and/or staff and faculty dining room.

Perform related duties as assigned.

MINIMUM QUALIFICATIONS

Knowledge of:

Basic food preparation and food storage.

Sanitation principles as they relate to food service and kitchen maintenance.

Skill to:

Follow oral and written directions.

Count and handle money taken for payment of food.

Operate slicing and wrapping equipment.

Prepare sandwiches and beverages.

Establish and maintain cooperative work relationships with those contacted in the course of work.

Experience and Training

Any combination of experience and training that would likely provide the required knowledge and skills is qualifying. A typical way to obtain the knowledge and skills would be:

(Over)

Experience:

No experience required.

Training:

Equivalent to completion of the twelfth grade.