

SOUTHWESTERN COMMUNITY COLLEGE DISTRICT

CLASS TITLE: FOOD SERVICE WORKER

BASIC FUNCTION:

Under the direction of the Food Service Operations Supervisor, perform a variety of routine tasks to assist in the efficient operation of the food service program.

REPRESENTATIVE DUTIES:

Set up serving areas; set up steam tables and ice trays; set out food and beverages. *E*

Serve food to students and staff according to established procedures. *E*

Assist in cooking or assembling short order food such as hamburgers and hot dogs. *E*

Assist with the preparation of a variety of food items such as fruits and vegetables; assist with making salads and preparing fruit cups; package foods as necessary according to established procedures. *E*

Operate a cash register; make change. *E*

Maintain work areas and serving areas in a sanitary manner; wash and clean steam tables; clean and store utensils, trays and kitchen equipment. *E*

Refill and restock food areas; prepare beverage machines for use.

Perform related duties as assigned.

KNOWLEDGE AND ABILITIES:

KNOWLEDGE OF:

Health and safety regulations.

Standard kitchen utensils, equipment and appliances.

Methods of assembling, preparing and serving foods in large quantities.

Simple record keeping techniques.

ABILITY TO:

Operate food service utensils and equipment in a safe and efficient manner.

Operate a cash register and make change quickly and accurately.

Learn health and safety regulations.

Understand and follow oral and written directions.

Work cooperatively with others.

Work effectively under rush conditions.

Assemble, prepare and serve a variety of food items in large quantities in a sanitary manner.

March 1995

Ewing & Company

EDUCATION AND EXPERIENCE:

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above.

WORKING CONDITIONS:

ENVIRONMENT:

Cafeteria environment.

PHYSICAL ABILITIES:

Standing for extended periods of time.

Dexterity of hands and fingers to operate a cash register and wash and clean utensils and equipment.

Bending at the waist.

Moderate lifting.

Seeing to serve food in appropriate quantities.

HAZARDS:

Exposure to very hot foods, equipment, and metal objects used in food services.

Exposure to sharp knives and slicers.