FOOD SERVICE WORKER

CLASS SUMMARY

Under supervision – prepares and serves food in the Snack Bar; cashiers and makes change; does cleaning of kitchen work areas, equipment and utensils; performs related duties as required.

REPRESENTATIVE DUTIES

Prepares kitchen equipment and utensils for cooking; prepares and assists with the preparation and serving of food in accordance with established procedures; prepares sandwich relishes, cold sandwiches, fruits, vegetables; prepares and replenishes beverages; stores incoming foods and supplies; maintains refrigerators, grills, warming ovens, coffee machines, vending machines, ice cream machines, serving areas, and display counters in clean and orderly condition; keeps cafeteria and snack bar adequately supplied with food and drink items; replenishes condiments; washes dishes and utensils; acts as cashier in the cafeteria or snack bar; prepares hamburgers on grill, sandwiches and similar quick food items; slices and packages lunch meats and cheese; prepares orders for special events; orders candy.

ORGANIZATIONAL RELATIONSHIPS

This class reports to Food Service Manager and serves food to students, college personnel and visitors who eat at the Snack Bar.

DESIRABLE QUALIFICATIONS GUIDE

Training and Experience

Any combination of training and/or experience equivalent to some experience in cooking and preparing foods.

Knowledge and Abilities

Knowledge of: basic arithmetic; proper preparation and serving of food; kitchen cleaning materials and methods, safety and hygienic practices.

Ability to: follow oral and written instructions; learn food service routines, and operation of commercial kitchen equipment and appliances; handle and count money; learn to operate cash register; deal effectively with students, faculty, administrative personnel and public; read and apply recipes and menus.

License: Food Handler's Certificate issued by Orange County Health Department to be obtained at the time of employment.