

**DEPARTMENT:** ALL APPLICABLE  
**CLASSIFICATION:** LABOR  
**APPROVED:** REVISED SEPTEMBER 22, 2004

### **FOOD SERVICE HELPER**

**DISTINGUISHING FEATURES OF THE CLASS:** Assists in the preparation and serving of food. Cleans kitchen area and kitchen utensils and equipment. Works under the direct supervision of a Dietitian, Assistant Dietitian, Dietitians Aide, Cook, or assigned superior who checks work for conformance with instructions. Does related work as required.

#### **TYPICAL WORK ACTIVITIES:**

1. Assists in the cutting, washing or otherwise preparing of food items for cooking;
2. Prepares simpler food items such as coffee, toast, eggs, juices, sandwiches, salads, etc.;
3. Loads and serves food at tables or from hot food trucks or on trays at assembly conveyer and/or serves food at cafeteria line as assigned;
4. Arranges dishes, cutlery, napkins, sugar bowls, salt and pepper shakers;
5. Gathers used dishes, cutlery and trays for washing; washes dining tables; washes and sterilizes dishes, may operate a dish machine cutlery and trays;
6. Cleans kitchen area as kitchen equipment daily, such as sweeping, mopping, etc.
7. Cleans hood filters over ranges and steamer;
8. Removes all trash and garbage from kitchen, faculty cafeteria, student cafeteria and storeroom to outside dumpster;
9. May be assigned as regular or relief cashier when needs and prepare deposit.

#### **FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:**

Working knowledge of the proper methods of serving good and of the care of tableware, glassware, silver and kitchen appliances; working knowledge of cleaning methods and the use of cleaning supplies and appliances; ability to follow simple oral and written directions; physical strength and stamina; physical condition commensurate with the demands of the position.

#### **MINIMUM QUALIFICATIONS:**

None required.