FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS: This is routine manual work performed under immediate supervision in connection 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. Does related work as required.

TYPICAL WORK ACTIVITIES:

-Sets tables and clears them after meals;
-Fills sugar bowls and salt and pepper shakers;
-Polishes silverware, tables and chairs and operates equipment related to food preparation;
-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 and where necessary counts and records cash receipts.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS: Working knowledge of the proper methods of serving food and of the care of tableware, glassware, silver, and kitchen appliances; ability to handle and account for moneys received; ability to follow oral and written directions; physical condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: None