

FOOD SERVICES WORKER I - Satellite

Range 6

DEFINITION

Under the general supervision of the Food Services Manager, this position assists in preparation and serving of food related to Food Services Program at satellite kitchens.

RESPONSIBILITIES

- Assists in final food preparation and service.
- Starts ovens and warmers.
- Sets up and serves hot food, sandwiches, beverages, and other foodstuffs at serving line.
- Prepares side dishes such as salads in quantity. Sells and counts lunch tickets and money.
- Sells drinks and ice creams.
- Assists in cleaning and storing cafeteria utensils, equipment and food supplies.
- Washes containers and trays.
- Cleans and sweeps kitchen area.
- Fries hamburgers and French fries and other easily cooked foods when needed.
- Is responsible for keeping walls clean in food area.
- Performs other duties as assigned.

QUALIFICATIONS

Knowledge of:

- Basic food serving equipment and utensils.
- Sanitation principles applicable to food serving and kitchen maintenance.
- Basic methods of food preparation.

Ability to:

- Prepare and serve food in large quantities.
- Operate school food service equipment.
- Understand and carry out oral and written instructions.
- Establish and maintain effective working relationships.

LICENSE OR CERTIFICATIONS REQUIRED

N/A

EXPERIENCE:

- None required

EDUCATION:

- Completion of the 12th grade or equivalent.