

## FOOD SERVICE WORKER

NATURE OF WORK IN THIS CLASS:

Performs routine work involved in preparing and serving of meals.

ILLUSTRATIVE EXAMPLES OF WORK: (These examples do not list all the duties which may be assigned; any one position may not include all the duties listed).

Toasts bread; makes coffee, warms food; prepares juices and snacks; deep fries and grills food; washes, peels, and cuts vegetables and fruits, etc.

Sets tables and serves food; may collect payments for meals.

Distributes supplies, utensils and related equipment.

Cleans and maintains work areas, equipment and utensils.

Performs related duties as required.

MINIMUM KNOWLEDGE, ABILITIES AND SKILLS:

Ability to learn the general practices, techniques, and procedures in preparing food for cooking, serving food, and the maintenance, use, and care of food service equipment and kitchen utensils.

Ability to learn food sanitary procedures.

Ability to work long hours while standing in room at high temperatures.

Ability to apply safe and sanitary work practices on the job.

Ability to work effectively with the public and employees.

Ability to understand and follow oral and written instructions.

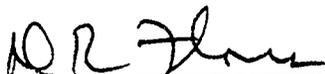
MINIMUM EXPERIENCE AND TRAINING:

No experience or training is required. Minimum knowledge, abilities and skills listed above are required.

NECESSARY SPECIAL QUALIFICATION:

Possession of a valid health certificate from the Department of Public Health and Social Services.

ESTABLISHED: JULY, 1980

  
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DAVID R. FLORES, Executive Director  
Civil Service Commission