

FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS: This is routine work involving the preparation and service of food and the cleaning of kitchen equipment. The work is performed under the direct supervision of higher-level kitchen personnel. Does related work as required.

TYPICAL WORK ACTIVITIES:

Assists in or prepares simple foods such as desserts, and salads at the request of higher-level kitchen staff;
Cleans refrigerators, coolers, dishwashers, and other kitchen equipment;
Cleans work area, washes dishes, pots and pans by hand or uses the dishwasher;
Sweeps, mops and cleans kitchen;
Sets table for meals, and clears and cleans them after meals;
Heats food for service to residents and participants;
Assembles and breaks down hot and cold food packing lines;
May assist in portioning and packing prepared food as requested;
May receive stock items and put them in proper place when necessary.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Working knowledge of proper food service and care of tableware, glassware, silverware, and kitchen appliances;
Working knowledge of modern cleaning methods and the use of cleaning supplies and appliances;
Ability to follow simple oral and written directions;
Reliability.

MINIMUM QUALIFICATIONS:

NONE

SPECIAL REQUIREMENT: Per regulations of the Commissioner of Education, to be employed in a position designated by a school district or BOCES as involving direct contact with students, a clearance for employment for the State of Education Department is required.

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