

## FOOD SERVICE HELPER

**DISTINGUISHING FEATURES OF THE CLASS:** This is routine manual work that deals with the preparation and service of food. On occasion Food Service Helpers may perform cooking duties involving a lesser degree of skill than regularly required of employees in the classification of Cook or Assistant Cook. The work is performed under the immediate supervision of a Cook or Assistant Cook. Work is reviewed by observation. Supervision over the work of others is not a function of this class. Does related work as required.

**TYPICAL WORK ACTIVITIES:** The typical work activities listed below, while providing representative examples of the variety of work assignments in the title, do not describe any individual position. Incumbents in this title may perform some or all of the following, as well as other related activities not described.

Assists in the preparation of food by cleaning and chopping vegetables, mixing salads, chopping and slicing meats, buttering bread, making sandwiches, etc.;

Helps Cooks or Assistant Cooks in any phase of their duties;

Serves food;

Sets tables and clears them after meals;

Sets up serving lines including silverware, napkins, serving utensils and plates;

Fills condiment containers;

Cleans dining rooms and dish and linen closets;

Washes and dries dishes, pots, pans and silverware by hand or machine;

Sweeps, mops and cleans kitchen;

When employed by a School District:

May deliver food to other school sites;

May act as cashier;

May count money, prepare bank deposits and other related paperwork.

**FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:** Working knowledge of the proper methods of serving food and of the care of tableware and kitchen appliances; ability to follow oral or written directions; neat personal appearance; tact and courtesy; physical condition commensurate with the demands of the position.

**MINIMUM QUALIFICATIONS:** None

**Food Service Helper**

3210 FSH

Classification: Non-Competitive

Grade: 1

Union: CSEA

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