

## **SENIOR FOOD SERVICE HELPER**

**DISTINGUISHING FEATURES OF THE CLASS:** An employee in this class supervises and participates in routine tasks in connection with the preparation and service of food. The Senior Food Service Helper performs cooking duties involving lesser degree of skill than regularly required by Cooks or Assistant Cook. The work is performed under general supervision in accordance with a well established routine. Supervision is exercised over the work of Food Service Helpers. 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.

Checks food trays before they leave the kitchen to ensure proper items are included; that sanitary standards are adhered to, that food is at proper temperature and that patients requests are, if possible, met;

Supervises the preparation of salads and desserts;

Supervises and participates in the setting and clearing of tables, the cleaning of the kitchen, its equipment and utensils and the cleaning of linen closets, dish closets and the dining room;

Supervises and participates in the preparation of fruits and vegetables for cooking;

Requisitions food and materials;

Maintains incidental records;

Makes food substitutions and menu corrections on order from superior;

Assists cooks in their duties;

May act as cashier.

**FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:** Good knowledge of the proper methods of serving food and the care of kitchen equipment and utensils; working knowledge of the methods of preparing salads and desserts; ability to follow oral and written directions; ability to supervise the work of others; ability to maintain simple records; physical condition commensurate with the demands of the position.

**MINIMUM QUALIFICATIONS:** One year of experience in the preparation and serving, of food.

ULSTER COUNTY  
6200 SR FSH  
Classification: Non-Competitive  
Grade: 3

Adopted: January 26, 1981

