

FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS: This is routine manual work performed under immediate supervision in connection with the preparation and service of food. On occasion, Food Service Helpers may perform cooking duties involving lesser degrees of skill than regularly required of employees in the classification of Cook. Does related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative only)

Receives and stores food, supplies and chemicals;  
Works on tray line, placing food or beverage on trays according to menu and diet requirements;  
Transfers trays to and from patient dining areas;  
Portions salads and desserts;  
Monitors patients' food intake;  
Washes dishes, pots and pans by hand or by machine;  
Sweeps, mops and cleans kitchen;  
Prepares trays of between-meal nourishment's;  
Slices and grinds meat, cheeses, vegetables, etc.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS: Working knowledge of proper methods of serving food serving food and of the care of tableware, glassware, silver and kitchen appliances; ability to follow oral and written directions and to make simple arithmetic computations; physical and mental condition commensurate with the demands of the position.

MINIMUM QUALIFICATIONS: None is required.

APPROVED: SEPTEMBER 14, 1993  
CIVIL SERVICE CLASSIFICATION: LABOR