

## FOOD SERVICE HELPER

**Distinguishing Features of the Class:** The work involves responsibility for assisting in the preparation and service of food and in the cleaning of the kitchens, the serving area and kitchen equipment. The work is routine and manual in nature, and is performed under direct supervision.. Does related work as required.

**Typical Work Activities:**

- Receives, sorts, stacks, and inventories grocery supplies;
- Transports food containers to and from kitchens and vehicles;
- Washes by hand or machine and puts away dishes, pots and pans;
- Sweeps mops and cleans the kitchen and serving area;
- Washes and sanitizes containers for transporting food;
- Cleans dining rooms and wipes off tables;
- Sets tables and clears tables after meals;
- Fills sugar bowls, salt and pepper shakers;
- May transport food and supplies to dining areas;
- May assist cooks in any part of cook's duties;
- Polishes silverware, cleans dining rooms, and linen closets.
- Serves meals either as a waiter or waitress or as a server at a steam table.
- Removes waste to dumpsters generated in the preparation of the meals;
- Serves as checker for line;
- Fills beverage ordered as required.

**Full Performance Knowledge, Skills, Abilities and Personal Characteristics:**

- Working knowledge of proper methods of service food;
- Working knowledge of the common methods of cleaning dishes, silverware, and kitchen utensils;
- Working knowledge of the common methods of cleaning kitchens and kitchen appliances.
- Ability to follow oral and written directions;
- Physical condition commensurate with the demands of the position.

**Minimum Qualifications:** Any combination of experience and training to indicate ability to do the work.

05/18/1994

09/24/2008

CLASS: LABOR