

## **FOOD SERVICE HELPER**

Department: Schools  
Classification: Labor  
Adopted: 05/03/1954  
Revised: 06/22/1971; 05/02/1994; 02/04/2002; 12/06/2016  
By: Regional Civil Service Commission

**DISTINGUISHING FEATURES OF THE CLASS:** This is simple routine manual work performed under immediate supervision in connection with preparing and serving food in a cafeteria or other eating place and cleaning kitchen equipment, silverware and dishes. Does related work as required.

**TYPICAL WORK ACTIVITIES:** The following work activities are listed as examples only and in no event shall an employee be limited to only those examples listed below:

- Helps prepare vegetables and meats;
- Makes sandwiches and salads;
- Washes dishes;
- Clears tables of dirty dishes;
- Fills sugar bowls and salt and pepper shakers;
- Assists in the distribution and service of food;
- Cleans tables, chairs, serving tables and other equipment;
- Acts as cashier, prepares simple records, rosters and lunch tickets;
- Sets tables.

**FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:** Elementary knowledge of the proper method of serving food and the care of tableware, glassware, silverware and kitchen appliances; practical working knowledge of modern cleaning methods and the use of cleaning supplies and appliances; ability to follow simple oral and written directions; ability to work efficiently and produce high quality work; ability to get along well with and have helpful attitude toward others; ability to lift items up to 50 pounds; physical condition commensurate with the demands of the position.

**MINIMUM QUALIFICATIONS:** None.