



## Food Service Worker

Classified Range: 20

Board Approved: 11/18/21 P. 1|4

*Class specifications are intended to present a descriptive list of the range of duties performed by employees in the class. Specifications are **not** intended to reflect all duties performed within the job; however, any additional duties will be reasonably related to this class.*

### **SUMMARY DESCRIPTION**

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Performs a variety of tasks to assist in the efficient operation of the food service program.

### **SUPERVISION RECEIVED AND EXERCISED**

Receives general direction from appropriate supervisor; checks with supervisor regarding non-routine assignments. May provide technical and functional direction to assigned student workers.

### **REPRESENTATIVE DUTIES**

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*The following duties are typical for this classification.*

1. Performs a variety of duties in the efficient operation of the food service program including setting up serving areas, setting up steam tables and ice trays, and setting out food and beverages; replenishes condiment tables as well as prepared and packaged food displays.
2. Takes food orders from customers; serves food to students and staff according to established procedures.
3. Assists with cooking; operates grill in preparing short order food items such as hamburgers and hot dogs; prepares daily soups and pizzas.
4. Assists with the preparation of a variety of food items such as fruits and vegetables; assists with making salads and preparing fruit cups; packages food as necessary according to established procedures.
5. Operates computerized point of sale (POS) system; makes change.
6. Maintains work areas and serving areas in a sanitary manner; removes and stacks dirty dishes; washes and cleans steam tables; cleans sink and eating surfaces; sweeps and mops; cleans and store utensils, pots, coffee urns, trays and kitchen equipment,
7. Operates a variety of modern kitchen equipment including slicer, grinder, grills, deep fryer, dishwashers, and related equipment.
8. Assists in preparing food for special events; sets up and may deliver food trays and carts; services food.
9. Transports and stores supplies; carries out trash and garbage; assists in receiving and storing food and supplies.
10. Utilizes proper safety precautions related to all work performed.
11. Perform other duties related to the primary job duties.



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### **MINIMUM QUALIFICATIONS**

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*The following generally describes the knowledge and ability required to enter the job and/or be learned within a short period of time in order to successfully perform the assigned duties.*

#### **CORE COMPETENCIES:**

##### **Environmental Exposure Tolerance**

- Performing under physically demanding conditions
- Accepts and endures the necessity of working in unpleasant or physically demanding conditions
- Shows established adaptation and performance under unpleasant or physically demanding conditions

##### **Safety Focus**

- Showing vigilance and care in identifying and addressing health risks and safety hazards
- Maintains high level of conscientious safety practice

##### **General Physical Ability**

- Using strength, endurance, flexibility, balance and coordination
- Applying motor and perceptual abilities requiring no specific technique, training or conditioning

##### **Professional and Technical Expertise**

- Applying technical subject matter to the job \*\*
- Knows the rudimentary concepts of performing the essential technical operations

##### **Adaptability**

- Responding positively to change and modifying behavior as the situation requires\*\*
- Accept and adjust to changes and the unfamiliar

##### **Innovation**

- Imagining and devising new and better ways of doing things\*\*
- Fix what is broken; find solutions and fixes with resources at hand
- Finds new approaches to performing familiar tasks
- Create and invent new ideas; envision the unexpected, unexplored, untried\*\*

##### **Critical Thinking**

- Analytically and logically evaluates information to resolve problems
- Follow guide, SOP or other step by step procedures for locating the source of a problem and fixing it
- May detect ambiguous, incomplete, or conflicting information or instructions\*\*



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### Informing

- Proactively obtaining and sharing information

### Mechanical Insight

- Chooses the right tool for the job
- Applies principles of mechanical advantage to get the work done
- Follows step-by-step assembly procedures, troubleshooting guides, and simple diagrams

### Customer Focus

- Attending to the needs and expectations of customer
- Seeks information about the immediate and longer term needs of the customer
- Anticipates what the customer may want or expect in a product or service
- Works across organizational boundaries to meet customer needs \*\*

### Attention to Detail

- Focusing on the details of work content
- Shows care and thoroughness in adhering to process and procedures that assure quality
- Applies knowledge and skill in recognizing and evaluating details of work\*\*
- Applies skilled final touches on products

### Using Technology

- Working with electronic hardware and software applications
- Using basic features and functions of software and hardware

### Valuing Diversity

- Shows acceptance of individual differences
- Welcomes input and inclusion of others who may be different from oneself
- Shows understanding and empathy for the challenges of groups seeking inclusion or dealing with perceived discrimination

*\*\*Lead, Advanced or Senior Level Positions*

### Education and Experience Guidelines

#### Education/Training:

Formal or informal education or training that ensures the ability to read and write at a level necessary for successful job performance.

#### Experience:

None.

#### Desired Education/Experience:

Some experience in cafeteria work similar to the District's food service operation.



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### **License or Certificate:**

Possession of, or ability to obtain, a Food Handlers certification.

### **PHYSICAL DEMANDS AND WORKING ENVIRONMENT**

*The conditions herein are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential job functions.*

**Environment:** Work is performed primarily in a food cafeteria setting; exposure to sharp knives and slicers, very hot foods, equipment, and metal objects used in food services. Incumbents may be required to work evenings.

**Physical:** Primary functions require sufficient physical ability and mobility to work in a food cafeteria setting; to stand or sit for prolonged periods of time; to frequently stoop, bend, kneel, crouch, reach, grasp, and twist; to frequently lift, carry, push, and/or pull light to moderate amounts of weight up to 30 pounds; to occasionally lift, carry, push, and/or pull heavier amounts of weight with or without assistance; dexterity of hands and fingers to operate food service equipment; and to verbally communicate to exchange information.

**Vision:** See in the normal visual range with or without correction; vision sufficient to read printed documents; and to operate assigned equipment.

**Hearing:** Hear in the normal audio range with or without correction.