FOOD SERVICE ASSISTANT I

DEFINITION
Under immediate supervision, to perform routine manual tasks in the preparation, assembly, packaging and service of food; to maintain facilities and equipment in a clean and sanitary condition; and to do related work as required.

EXAMPLES OF DUTIES
Clean and prepare food for cooking or distribution; operate kitchen equipment; portions, carry and position bulk quantities of food or ingredients; unload and load food carts; serve food; clean ovens and mechanical equipment; wash pots, pans and kitchen utensils and areas; arrange serving areas; maintain food service areas, facilities and equipment in a clean and sanitary condition; store food and keep simple records.

QUALIFICATIONS

Knowledge of
Food preparation methods including washing, cutting, assembling and wrapping foods or ingredients; basic weights and measures in food preparation; serving and selling food; basic food service sanitation; simple arithmetical calculations; standard kitchen appliances.

Ability to
Lift and transport quantities of food or ingredients; learn to operate standard food service equipment; follow food preparation health and sanitation requirements; understand and carry out oral and written instructions; establish and maintain cooperative working relationships.

Experience
None required.

Education
Equivalent to completion of the twelfth grade.

Physical Performance Requirements
Frequent lifting and maneuvering of up to 25 to 50 pounds, with occasional lifting and maneuvering of up to 75 pounds with assistance. Frequent standing or walking much of the time with twisting, bending, stooping, squatting also required.

Licenses
Possession of a valid and appropriate California Driver's License, if required.