

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; 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.

Board Approved: June 28, 1978

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