



Classification: Food Service Helper II

Title Code: V00322

Pay Range: 05

POSITION SUMMARY: An individual in this position performs a variety of housekeeping tasks at the Academy kitchen and dining room. Work may include the preparation and/or cooking of simple menu items. Work is assigned and performed in accordance with established routines. Instructions are specific in nature and work is subject to close inspection during progress and upon completion.

DESCRIPTION OF DUTIES PERFORMED: (Any one position may not include all of the duties listed nor do the listed examples include all tasks which may be found in positions of this class.)

Assists with preparing simple menu items under direct supervision, following specific dietary needs, standard kitchen procedures, and health code guidelines when handling, preparing, and serving foods.

Washes pots, pans, dishes, utensils, and other kitchen equipment either by hand or via the dishwasher. Cleans walls, fixtures, tables, chairs, and windows as required; transports tables and chairs to facilitate sweeping and cleaning the floors.

Replenishes dispensers of food and disposable supplies in the cafeteria, e.g., crocks, salad bar line, fruit bowls, salt and pepper shakers, drink dispensers, condiment bowls, etc., as needed.

Greets guests, operates cash register, handles cash and/or credit transactions, and keeps record of guests attending specific training.

Serves food in cafeteria; sets up food line by restocking required food and drink.

Inspects food for freshness or spoilage and stores leftover food in refrigerator or freezer at prescribed temperatures.

Receives, unpacks, and stores kitchen supplies and foodstuffs; checks invoices against supplies received, as needed.

Performs other related work as assigned.

REQUIRED KNOWLEDGE, SKILLS, AND ABILITIES: Knowledge of and the ability to practice Department of Health standards/regulations applicable to institutional dining rooms and kitchens; practices personal cleanliness and free of communicable disease as required by the Department of Health.

Ability to understand and follow oral and written instruction.

Ability to interpret recipes.

Ability to work long hours while standing.

Ability to perform manual labor such as washing dishes and kitchen utensils, loading and unloading an institutional dishwasher; serving food and restocking food and drink.

Ability to clean, wax, and polish floors.

Ability to operate institutional dishwasher.

Ability to lift and transport tables and chairs (up to 70 lbs.) to facilitate cleaning the floors.

Ability to lift and transport boxes of supplies (up to 60 lbs.) to appropriate storage locations.

Ability to work independently with general supervision.

Ability to operate basic office equipment as detailed in the description of duties.

Ability to handle restricted and confidential information in a professional manner and maintain the information as such.

Ability to communicate in English clearly and concisely, both orally and in writing.

Ability to establish and maintain harmonious working relations with others.

Ability to work with material that may be of a sexual nature relating to criminal activity (e.g., written material, photographs, and/or verbal language, etc.).

Ability to work hours as assigned.

MINIMUM EXPERIENCE AND EDUCATION REQUIRED: (The following represents the minimum qualifications used to accept applicants, provided that equivalent substitution will be permitted in case of deficiencies in either experience or education.)

Possess one year experience as a Food Service Helper I.

FLSA STATUS: Non-Exempt

WORK SCHEDULE: An employee in this position works an eight-hour shift as directed; however, working hours are subject to change at the discretion of the commanding authority.