

## **FOOD SERVICE WORKER I**

### **Definition:**

Under supervision, keeps cafeteria and kitchen clean; washes utensils and dishes; operates and cleans dishwashing machine and other kitchen equipment; prepares simple foods for cooking and serving; serves food to the public and delivers food to patients.

### **Distinguishing Characteristics**

This is the entry level or trainee level in the Food Service Worker classification series. Positions in this class typically perform closely supervised, routine and repetitive tasks according to established procedures. While a variety of tasks may be assigned, each step usually follows a pattern which has been established and explained and in the event exceptions arise, the employee is expected to ask for directions. This classification works under the direction of the Food Service Director in the operation and maintenance of an institution kitchen.

Those who successfully complete training and meet the minimum requirements for Food Service Worker II may be promoted without further examination. Promotions to Food Service Worker II are considered on a merit basis subject to recommendation by the employee's department head and approval by the Director of Personnel.

### **Essential Functions:**

- Operates food service related equipment as required, including the use of a cash register.
- Operates and cleans dishwashing machine.
- Loads and unloads dishes from dishwashing machine.
- Operates and cleans food and beverage dispensing machines.
- Cleans kitchen tools and utensils; washes and dries pots and pans.
- Maintains a clean work area; sweeps and mops floors.
- Cleans grill area, sinks and dining room tables.
- Places food, drinks and condiments on patient food trays.
- Delivers, serves and collects patient food trays.
- Assembles, stocks, disassembles and cleans cafeteria serving line.
- Prepares and serves simple foods and beverages.
- Assembles and replenishes condiments.
- Unpacks and stores supplies.
- Performs other job-related duties as required.

### **Employment Standards:**

Any combination of training and experience that would provide the following:

**Knowledge of:** basic food handling techniques; common kitchen tools and utensils; sanitation and general safety; basic arithmetic.

**Ability to:** maintain a clean work area and perform general cleaning tasks, such as sweeping and mopping floors, cleaning grill area, sinks and dining room tables; clean kitchen tools, utensils and equipment; prepare and serve simple foods; read and follow a recipe; follow oral and written instructions; develop and maintain good customer relations; observe personal cleanliness and neatness guidelines.

A background check may be conducted for this classification.

All Kern County employees are designated "Disaster Service Workers" through state and local laws (CA Government Code Sec.3100-3109 and Ordinance Code Title 2-Administration, Ch. 2.66 Emergency Services). As Disaster Service Workers, all County employees are expected to remain at work, or to report for work as soon as practicable, following a significant emergency or disaster.