

## **MESA UNION SCHOOL DISTRICT**

### **CLASS TITLE: FOOD SERVICE WORKER**

#### **BASIC FUNCTION:**

Under direction of the senior food service worker, assist in quantity preparation and serving of food items; assist in maintaining food service facilities in a clean and sanitary condition.

#### **REPRESENTATIVE DUTIES:**

##### **ESSENTIAL DUTIES:**

Assist in the preparation and service of food items; prepare dressings, salads and sauces; assemble salad bar items; open cans; wrap and reheat food items according to established procedures.

Heat, portion and serve food to students and staff according to established procedures.

Prepare food and beverages for sale; count and set-up plates, trays and utensils; arrange serving areas.

Clean serving counters, tables, food containers, and other food service equipment; sweep and mop floors to assure a safe and sanitary work environment.

Perform routine cashiering duties; count money and make correct change; collect, sort, count and mark lunch tickets.

Stock condiments, food items and paper goods; assist in the storage and rotation of supplies in storage areas; assist with periodic inventories as assigned.

Assist in the receiving, storing, rotation and inventory of food and supplies; load and unload food service containers on and off delivery vehicles and food carts as assigned.

##### **OTHER DUTIES:**

Assist in setting up special events and catering activities.

Perform related duties as assigned.

#### **KNOWLEDGE AND ABILITIES:**

##### **KNOWLEDGE OF:**

Basic kitchen utensils and equipment.

Sanitation practices related to the handling and serving of food.

Interpersonal skills using tact, patience and courtesy.

Proper lifting techniques.

**June 2002**

**Ewing & Company**

Basic math and cashiering skills.

Basic food preparation including washing, cutting and assembling food items and ingredients.

**ABILITY TO:**

Follow health and sanitation requirements.

Wash, cut, slice, grate, mix and assemble food items and ingredients.

Establish and maintain cooperative and effective working relationships with others.

Maintain food service equipment and areas in clean and sanitary condition.

Understand and follow oral and written directions.

Operate a cash register and make change accurately.

**EDUCATION AND EXPERIENCE**

Any combination equivalent to: sufficient training and experience to demonstrate the knowledge and abilities listed above.

[CPR and First Aid Certificate by an authorized agent](#)

[EPI Pen Training](#)

**WORKING CONDITIONS:**

**ENVIRONMENT:**

Indoor kitchen environment.

Subject to heat from ovens.

**PHYSICAL DEMANDS:**

Standing for extended periods of time.

Lifting and carrying moderately heavy objects.

Carrying, pushing or pulling food trays, carts, materials and supplies.

Walking.

Dexterity of hands and fingers to operate food service equipment.

Reaching overhead, above shoulders and horizontally.

Bending at the waist, kneeling or crouching.

Hearing and speaking to exchange information.

Seeing to monitor food quality and quantity.

**HAZARDS:**

Heat from ovens.

Exposure to very hot foods, equipment, and metal objects.

Working around knives, slicers or other sharp objects.