

FOOD SERVICE HELPER
(SCHOOL DISTRICTS)

DISTINGUISHING FEATURES OF THE CLASS: Under the direct supervision of a higher level cafeteria employee, an incumbent performs unskilled, routine manual work involved in the preparation and serving of food and the cleaning of kitchen equipment, silver, dishes and dining areas in support of a school lunch or nutrition program. Supervision is not a responsibility of this class. Does related work as required.

EXAMPLES OF WORK: (Illustrative Only)

Prepares sandwiches and salads;

Assists in the preparation of vegetables and meats;

Sets tables;

Serves food from steam tables;

Clears tables of dirty dishes;

Fills sugar bowls and salt and pepper shakers;

Washes and dries pots, pans, dishes and silverware;

Cleans tables, chairs, serving tables and other equipment;

Acts as a cashier;

May assist in the warming and simple cooking of food.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Familiarity with the proper method of serving food and the care of tableware, glassware, silverware and kitchen appliances; working knowledge of modern cleaning methods and the use of cleaning supplies and appliances; ability to follow simple oral and written directions; ability to get along well with others; ability to read, write, understand, and communicate in English sufficiently to perform the essential functions of the position; courteous; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: None

SPECIAL REQUIREMENT FOR APPOINTMENT IN SCHOOL DISTRICTS:
In accordance with the Safe Schools Against Violence in Education (SAVE) legislation, Chapter 180 of the Laws of 2000, and by the Regulations of the Commissioner of Education, candidates for appointment in school districts must obtain clearance for employment from the State Education Department prior to employment based upon a fingerprint and criminal history background check.

School Districts
J. C.: Labor
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Job Class Code: S305