

FOOD SERVICES WORKER II

DEFINITION

Carries out a wide variety of routine assignments in a college cafeteria and to assist others in performing specialized aspects of food service operations.

SUPERVISION RECEIVED AND EXERCISED

Supervision is received by the Cafeteria Manager.

May provide work direction to student workers.

EXAMPLES OF DUTIES

Participates in a variety of food preparation activities involving one or more of the following; heating foods, washing vegetables and fruits, frying grill menu items, preparing sandwiches and salads and assembling various ingredients in accordance with established procedures and in accordance with health and sanitation regulations.*

Set-ups serving areas; turns equipment and machines on and off; sets up steam tables and ice trays; sets-up and refills food counters; prepares and replenishes hot and cold beverages and fills beverage machines, condiments and other dispensers.*

Takes orders and serves food to students and staff.*

Operates a cash register; verifies tills when opening register, checks sales and maintains all required records; may count money and write receipts.*

Maintains work areas and serving areas in a clean and sanitary manner; washes and cleans cafeteria equipment, machines, utensils, and related items including grills, fryers, steam tables, and dishes to assure compliance with safety and sanitary practices; cover and place perishables in refrigerator as required.*

Receives and stock supplies; maintains adequate supplies and reports low inventory.*

Operate a variety of kitchen utensils, equipment and appliances in a safe manner.*

May oversee and provide training to student workers in preparing and serving food and cashiering.*

Ensures adherence to the policies and procedures of the cafeteria.*

Provides work direction and training to student workers.*

Verifies time sheets for student workers.*

Performs other related work as required.

QUALIFICATIONS

Knowledge of:

Standard kitchen equipment operation.

QUALIFICATIONS (continued)

Health and safety regulations regarding food preparation.

Methods of assembling, preparing and cooking foods in accordance with established procedures and in accordance with health and sanitation regulations.

Principles of safety and sanitation.

Simple recordkeeping techniques.

Ability to:

Operate food service equipment and tools in a safe and efficient manner.

Operate a cash register and make change quickly and accurately.

Understand and implement health and safety regulations.

Understand and follow oral and written instructions.

Work effectively under rush conditions.

Assemble, prepare, and serve a variety of food items in large quantities in accordance with established procedures and in accordance with health and sanitation regulations.

Work effectively with students, faculty, administrators and the public.

Train and provide work direction to others.

EMPLOYMENT STANDARDS

Minimum Qualifications:

High school diploma or the equivalent.

Six months of experience in a large production commercial food service position.

Desirable:

Prior experience working with students.

License or Certificate:

Food Handler/"Serve Safe" Certification (current)

Culinary Arts Certification

PHYSICAL REQUIREMENTS

This job requires physical ability to stand for extended periods of time, stoop and frequently lift objects up to 50 pounds.