

Food Service Helper

General Statement of Duties

Assists in the preparation and serving of food and the cleaning of the kitchen equipment; does related work as required.

Distinguishing Features of the Class

This is routine manual work performed under immediate supervision in connection with the preparation and service of food. On occasion, Food Service Helpers may perform minor cooking duties involving lesser degrees of skill than regularly required of employees in the classification of cook.

Examples of Work: (illustrative only)

- Sets tables and clears them after meals.
- Fills sugar bowls and salt and pepper shakers.
- Polishes silverware and cleans tables and chairs.
- Cleans dining rooms and dish and linen closets.
- Cleans, washes and otherwise prepares vegetables and fruit for cooking.
- Assists in the preparation of salads and desserts.
- Helps Cooks or Bakers in any phase of their duty.
- Washes dishes, pots and pans by hand or machine.
- Sweeps mops and cleans kitchen.
- May act as cashier as required.

Required Knowledge, Skills and Abilities

- Working knowledge of the proper methods of serving food and of the care of tableware, glassware, silver and kitchen appliances.
- Ability to work quickly and efficiently under the pressure of deadlines.
- Ability to follow simple oral and written directions.
- Cleanliness
- Neatness of appearance.
- Good physical condition.

Acceptable Training and Experience

None is required, but some experience as a helper in a restaurant or hotel dining room or in general domestic work is desirable.

