

Jurisdictional Class: Labor
Adopted: May 27, 1969
Revised: May 11, 2010

FOOD SERVICE HELPER

DISTINGUISHING FEATURES OF THE CLASS: This is routine manual work in connection with the preparation and service of food. Work is performed under immediate supervision of a cook or higher designee. Incumbents may, on occasion, perform cooking duties involving lesser degrees of skill than regularly required of employees in the classification of Cook. Supervision over the work of others is not a responsibility of incumbents in this class. The incumbent does related work as required.

TYPICAL WORK ACTIVITIES: (Illustrative only)

Sets tables and clears them after meals;
Fills sugar bowls and salt and pepper shakers;
Polishes silverware, 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;
Washes dishes, pots, and pans by hand or machine;
May be responsible for the transporting of food;
May act as cashier.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES & PERSONAL CHARACTERISTICS:

Working knowledge of the proper methods of serving food and of the care of tableware, glassware, silver, and kitchen appliances;
Ability to follow oral and written directions.

MINIMUM QUALIFICATIONS: None

NOTE: If position requires responsibility for the transporting of food, possession of an appropriate level New York State driver's license is required at time of appointment.