

FOOD SERVICE ASSISTANT SUBSTITUTE

Perform a variety of entry-level routine kitchen tasks; responsible for assisting in the preparation, serving, and storage of food; cleaning and maintaining food service areas, and operation of mechanical equipment.

Responsibilities:

- Clean and/or set up serving lines, condiment station, tables, storage areas, work areas and kitchen tools and equipment.
- Practice safe handling in operating large scale food production equipment and tools.
- Observe and practice procedures for proper food safety and sanitation.
- Clean and maintain kitchen floors.
- Wash pots, pans, dishes, and utensils. Clean dining area after meal is served.
- Assist with food preparation, portion and serve food; restock the serving line during meal time. Portion and serve food.
- Performs other duties as assigned.

Knowledge, Skills, and Abilities:

- Knowledge of food safety and sanitation principles.
- Proper use of kitchen equipment and tools
- Meet physical requirements necessary to safely and effectively perform required duties.
- Follow oral and written directions.
- Get along with co-workers and deal with the general public tactfully, courteously, and professionally.
- Work independently with little direction.

Education and Experiences:

- High School Diploma/GED with one year of relevant food service experience.

Physical Requirements:

- Sit and stand for extended periods of time.
- Reach in all directions.
- Ability to lift 25 pounds maximum and carry objects weighing 15 pounds.
- Bend, twist, kneel, and stoop.
- Read notes, memos, and printed material.

Special Requirements: Food Handlers License