SERIES PURPOSE:
The purpose of the food service occupation is to serve food & clean serving & cooking area, equipment & tools.

CLASS TITLE
Food Service Worker

CLASS NUMBER
42341

PAY RANGE
01

EFFECTIVE
01/09/2005

CLASS CONCEPT:
The entry level class works under immediate supervision & requires some knowledge of food service procedures in order to serve food to residents, consumers, youth or employees.
JOB DUTIES IN ORDER OF IMPORTANCE: (These duties are illustrative only. Incumbents may perform some or all of these duties or other job-related duties as assigned.)
Serves food to residents, consumers, youth or employees (e.g., sets up &/or tears down service lines; portions, slices &/or wraps food; delivers trays; sets &/or clears tables; sets up &/or clears carts; gets supplies from storage).

Cleans work & service area (e.g., rinses & stacks trays, dishes, cookware & silverware; empties trash; cleans oven &/or dishwasher; mops floors; operates pot, pan & dishwashing machine.

Cleans & prepares vegetables & fruits for cooking or serving; makes sandwiches, salads, dressings, gelatins &/or beverages; toasts, grills & fries foods.

MAJOR WORKER CHARACTERISTICS:
Knowledge of food service procedures*; addition & subtraction of whole numbers. Skill in operation of kitchen equipment. Ability to carry out simple instructions; recognize safety warnings; read short sentences with concrete vocabulary; lift up to 50 lbs.; move limbs/fingers easily to perform manual functions repeatedly; stand, walk &/or bend continuously.

(*)Developed after employment.

MINIMUM CLASS QUALIFICATIONS FOR EMPLOYMENT:
Formal education in reading & speaking common English vocabulary & formal education in arithmetic that includes addition & subtraction of whole numbers. In accordance with Section 124.11(B)(2) of Revised Code, Director of Administrative Services has determined this classification to be unskilled labor class & therefore exempt from written examination.

-Or equivalent of the Minimum Class Qualifications for Employment noted above.

TRAINING AND DEVELOPMENT REQUIRED TO REMAIN IN THE CLASSIFICATION AFTER EMPLOYMENT:
Not applicable.

UNUSUAL WORKING CONDITIONS:
Exposed to heat from kitchen; may be exposed to dangerous or hostile consumers, residents or youths; may work rotating days &/or weekends.