Food Service Helper
Tompkins County

Department: Various School Districts Throughout Tompkins County
Classification: Labor
Approved: 11/18/75
Revised: 5/88; 2/17
By: HH, Commissioner of Personnel

MINIMUM QUALIFICATIONS:

There are no minimum qualifications for the Food Service Helper position.

Tompkins County is committed to Equity and Inclusion. We encourage those with similar values to apply.

DISTINGUISHING FEATURES OF THE CLASS:

The employee will assist in the preparation and service of food and in the cleaning of lunchroom and kitchen equipment. This is routine repetitive manual work performed in connection with the preparation and serving of food and the cleaning of kitchen equipment, dishes, and utensils in a school or institution. The work is performed under the immediate supervision of a cook, a cook manager, or other supervisor. The employee will perform all related duties as required.

TYPICAL WORK ACTIVITIES:

- Sets tables and clears them after meals;
- Fills sugar bowls and salt and pepper shakers;
- Prepares trays for and serves patients;
- 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, desserts, and other foods;
- Washes dishes, pots, and pans by hand or machine;
- Sweeps, mops, and cleans kitchen;
- May serve as cashier or as checker.

KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

- Working knowledge of the proper methods of preparing and serving food;
- Working knowledge of the proper methods used in the care and cleaning of tableware, glassware, silverware, and kitchen appliances;
- Ability to follow simple oral directions;
- Good personal hygienic habits; ability and willingness to perform repetitive manual work in a school or institution kitchen;
- The employee’s physical and mental condition shall be commensurate with the demands of the position, either with or without reasonable accommodations.

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