

FOOD SERVICE HELPER

GENERAL STATEMENT OF DUTIES: Performs unskilled work in the serving of food at Nutrition Sites for senior citizens; does related work as required.

DISTINGUISHING FEATURES OF THE CLASS: This is simple, routine manual work performed under direct supervision of the Site Manager(s) in the Nutrition Program, which involves serving food to senior citizen participants in the program. Preparation of food is not a responsibility of this position.

EXAMPLES OF WORK: (Illustrative Only)

Serves prepared food as delivered by caterer or cooked at on-site kitchen;

Sets tables;

Clears tables of dirty dishes;

Cleans tables, chairs, serving tables and other equipment;

Serves food from steam tables;

May prepare sandwiches, salads and vegetables;

Fills sugar bowls and salt and pepper shakers.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Familiarity with the proper method of serving food; ability to follow simple oral and written directions; courtesy; ability to get along well with senior citizens; tact; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: None