

## FOOD SERVICE WORKER II

### BASIC FUNCTION:

Under the direction of the Food Service Supervisor, perform a variety of routine food services activities related to the setting up of serving areas and the serving of food to students and staff; maintain cleanliness of food services facilities.

### DISTINGUISHING CHARACTERISTICS:

Food Service Worker I incumbents perform basic and routine food service preparation, service and other activities related to the operation of an assigned school kitchen. Incumbents in the Food Service Worker II classification assist the Food Service Worker III in the preparation and estimating daily food quantities and make related adjustments. Incumbents are also assigned to order food from vendors, receive money and prepare daily bank deposits and train and provide work direction to assigned staff.

### REPRESENTATIVE DUTIES:

- Assist in the preparation of food service facilities for the serving of main dish and a la carte food items; wash and prepare eating and serving areas; set out food, trays and beverages according to established procedures. **E**
- Assist in the preparation and cooking of prepared food items, including hamburgers, burritos, soups and other hot food items according to established menu requirements; operate a deep fryer to cook french fries. **E**
- Assist in the stocking of items to be served and sold at designated food service area locations; count, heat and serve food and other items on carts. **E**
- Assist in the preparation of food; prepare sandwiches and sack lunches; wash, mix and chop fruits and vegetables. **E**
- Operate dishwasher and wash trays, plates, utensils and other serving equipment; operate a cash register to take money and make change; receive and account for lunch tickets. **E**
- Assist with inventory and ordering, receive and store food in refrigerators, freezers and other designated food storage areas; dispose of unusable leftovers and garbage. **E**
- Maintain food storage, work and serving areas in a clean, sanitary and safe condition; wash and clean counters and tables; wash and store utensils, pots, pans, trays and kitchen equipment. **E**
- Portion and serve food to students and staff according to established procedures. **E**
- Operate a variety of standard kitchen equipment, including a cash register, grill, steam tables, meat slicer, deep fryer and others; report faulty equipment as necessary; drive a vehicle in the delivery of food to satellite food service locations as assigned.
- Assist with daily reports and cash accounting. **E**
- Assist in the coordination of catering functions and promotional activities. **E**
- Assist with the scheduling and training of student workers. **E**
- Perform related duties as assigned.

### KNOWLEDGE OF:

Standard kitchen equipment and utensils.

Sanitation practices related to handling and serving food.

Interpersonal skills using tact, patience and courtesy.

Computer software.

**ABILITY TO:**

Serve food in accordance with health and sanitation regulations.  
Learn and follow health and sanitation requirements.  
Maintain food service equipment and areas in a clean and sanitary condition.  
Operate a cash register and make change accurately.  
Meet schedules and time lines.  
Understand and follow oral and written directions.  
Work cooperatively with others.

**EDUCATION AND EXPERIENCE:**

Any combination equivalent to: graduation from high school and sufficient training and experience to demonstrate the knowledge and abilities listed above.

**LICENSES AND OTHER REQUIREMENTS:**

Certification in food safety and sanitation.  
Some positions in this class may be required to possess a valid California driver's license.

**WORKING CONDITIONS:****ENVIRONMENT:**

Food service environment.  
Subject to heat from grills, cold from walk-in refrigerators and freezers.

**PHYSICAL ABILITIES:**

Lifting, carrying, pushing, or pulling moderately heavy objects.  
Standing and walking for extended periods of time.  
Dexterity of hands and fingers to operate kitchen equipment.  
Carrying, pushing or pulling food trays, carts, materials and supplies.  
Reaching overhead, above the shoulders and horizontally.  
Seeing to assure proper quantities of food.  
Bending at the waist.

**HAZARDS:**

Exposure to very hot foods, equipment, and metal objects.  
Exposure to sharp knives and slicers.  
Exposure to cleaning agents.

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SMJUHS  
Range 14