

CLASSIFICATION
SPECIFICATION
Developed
FUNCTION

Food Service Worker

MAJOR AGENCIES:

County Offices, Universities

JUN 10 1987

CODE 42341C
JURISDICTION: Cnty., Univ.

Under general supervision from food service manager, assists in food preparation & related food service activities;

PERFORMS RELATED DUTIES AS REQUIRED

RANK	% OF TIME	JOB DUTIES	MAJOR WORKER CHARACTERISTICS
1	30-50	Sets up &/or tears down service lines; serves on lines; portions, slices & wraps food; sets &/or clears tables; sets up &/or clears carts; gets supplies from storage.	Knowledge of (1) safety practices*; skill in (2) operation of kitchen equipment*; ability to (3) carry out instructions, (4) lift 25-65 pounds, (5) read short sentences with common vocabulary.
2	13-33	Cleans & prepares vegetables & fruits for cooking or serving; makes sandwiches, salads, dressings, gelatins & beverages; toasts & grills & fries foods.	Knowledge of 1*; skill in 2*; ability to 3, 4, 5.
3	27-47	Cleans work area; scrapes, rinses & stacks dishes; operates pot & pan machine; mops; empties trash.	Knowledge of 1*; skill in 2*; ability to 3, 4.

(260)

123:1-7-17

*Developed after employment

UNUSUAL WORKING CONDITIONS
May be exposed to dangerous patients.

MINIMUM CLASS REQUIREMENTS: (including license, if any.)
Ability to count & to read short sentences with common vocabulary. 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.

CLASS TITLE

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