

CLASSIFICATION GRID: 1

BENCHMARK TITLE: FOOD SERVICE WORKER

BENCHMARK NUMBER: 80206

JOB FAMILY: FOOD SERVICES

SCOPE AND LEVEL DEFINITION

Performs a variety of food service duties, and assists Cooks in food preparation.

TYPICAL FUNCTIONS AND RESPONSIBILITIES

1. Provides food service by performing duties such as setting up dining areas, bringing out and putting away supplies, operating dispensing machines, and serving food and beverages. Operates a cash register, and takes cash and/or meal tickets for food items.
2. Performs limited food preparation such as heating prepared food, and making tea, coffee, toast, salads, and sandwiches. Assists Cooks by performing duties such as washing, peeling, slicing, and storing vegetables and fruit, and counting, weighing, and measuring ingredients.
3. Washes, scrubs, and rinses pots, pans, dishes, and utensils by hand, dishwasher, and/or potwasher.
4. Performs cleaning duties such as cleaning food preparation equipment, sweeping and mopping floors, cleaning sinks and counters, cleaning kitchen and storage areas such as walls, ovens, and freezers, and removing garbage.
5. Performs inventory control duties such as storing and rotating food and supplies.
6. Performs administrative support duties such as answering the telephone, filing, writing information on menu cards, and checking cards against lists.
7. Performs other related duties as assigned.

QUALIFICATIONS

Typical Education, Training, and Experience

- Grade 10
- Food Safe Certificate
- Recent, related experience of one year
Or an equivalent combination of education, training, and experience
Or other Qualifications determined to be reasonable and relevant to the level of work

Typical Skills and Abilities

- Ability to communicate effectively, both verbally and in writing
- Ability to deal with others effectively
- Physical ability to carry out the duties of the position
- Ability to operate related equipment