



FOOD SERVICE ATTENDANT

QUALIFICATIONS

A. REQUIRED

- Elementary school education or equivalent
- Some knowledge of food preparation, service, and sanitation procedures
- Knowledge of the use of kitchen implements and equipment
- Equivalent combination of education/training/experience

B. DESIRED

- Previous experience in food service

SUMMARY

Under general supervision, performs food service tasks and services for the essential function of the kitchen, including, food preparation, food service cleaning and sanitation and daily record keeping. Requires regular attendance to perform the essential functions of the position.

Reports to: Food Service Supervisor

ESSENTIAL FUNCTIONS

- Prepares cold and cooked foods from raw ingredients according to recipes
- Accurately weighs and measures food items for preparation and service
- Assists with cashier duties and cash handling as needed
- Performs food preparation tasks while upholding food safety standards
- Assists in production with lifting and moving heavy loads
- Sets up and operates dish washing machines
- Washes, sanitizes, and puts away large cooking and baking pots, pans, and dirty dishes and utensils
- Clears dishes from and cleans dining tables and chairs
- Removes trash from dining room and kitchen to dumpsters
- Cleans food service equipment
- Sweeps and mops floors in kitchen and dining room; and washes walls in kitchen
- Operates large kitchen equipment
- Assists with taking and recording food temperatures when the Cook, Manager, and/or Supervisor are not available
- May assist with inspections of food and supply deliveries for the purpose of verifying quantity, quality and specifications of orders and/or complying with mandated health requirements
- Stocks food and supplies from deliveries for the purpose of maintaining adequate quantities and security of items
- Exhibits patience, courtesy and tact when dealing with others
- Provides excellent customer service
- Promotes and supports district wide educational advancement in 21st Century skills
- Integrates knowledge and skills that are relevant to the 21st Century
- Performs other related duties as assigned



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MENTAL AND PHYSICAL REQUIREMENTS

- Ability to lift, carry, push and pull objects related to preparation and service of food, up to 50 pounds
- Ability to stoop, bend, reach, walk and stand for long periods of time
- Ability to work in inclement conditions
- Ability to perform tasks requiring manual dexterity
- Ability to see and hear within a normal range, with or without reasonable accommodations
- Ability to stand and walk most of the shift
- Ability to withstand temperature extremes
- Ability to demonstrate adequate knowledge of food safety applicable to operation
- Ability to demonstrate adequate knowledge of Arizona State Nutrition Standards applicable to operation