WASHINGTON STATE DEPARTMENT OF PERSONNEL

80050

Specification for Class of

FOOD SERVICE AIDE 2 Abolished Effective July 1, 2007

<u>Definition</u>: Supervises and performs food service work in dining room or kitchen of institution. Or, within the Department of Social and Health Services, leads other Food Service Aides and participates in food service work.

Typical Work

Supervises and trains food service aides, patients, or students in preparing and serving food;

Prepares and cooks food;

Supervises others and performs duties such as hand trucking food, supplies, and equipment to and from dining areas, kitchen, storerooms, and refrigerators; loads and clears steam tables and carts; serves food individually or from steam tables or carts;

Supervises others and performs cleaning duties; washes dishes and utensils; scrubs floors, walls, and counters in kitchen and dining areas; cleans garbage area; cleans and polishes silverware;

Supervises others and sets up dining areas; sets and clears tables; arranges dining room furniture;

Sets up cash register or change box; collects cash or food tickets for meals; keeps records;

Operates standard kitchen appliance and equipment such as coffee maker, toaster, dish and glass washer, and mixer;

Assists cook in requisitioning food and supplies from commissary for kitchen use; checks for quantity and quality;

Performs other work as required.

Knowledge and Abilities

Knowledge of: operation and maintenance of kitchen and dining room; large scale preparation of food; personal hygiene,

FOOD SERVICE AIDE 2

sanitation, and housekeeping practices; safety precautions; operation of standard kitchen appliances and equipment.

Ability to: make change, keep simple records and receipts, and make out and check requisitions and food orders from commissar for kitchen use; supervise and train food service aides, patients, or students in performing routine kitchen, serving, and cleaning work; follow written and oral instructions.

Minimum Qualifications

One year of experience in institution or restaurant in preparing or serving food.

Completion of course in home economics or cooking may be substituted for six months of experience.

Revised May 28, 1986 Revises definition