Food Service Worker

CLASS TITLE	CLASS CODE	SALARY GROUP	SALARY RANGE
FOOD SERVICE WORKER I	8103	A07	$27,681 - $37,677
FOOD SERVICE WORKER II	8104	A09	$29,781 - $40,859
FOOD SERVICE WORKER III	8105	A11	$32,332 - $47,355

GENERAL DESCRIPTION

Performs food service work involving preparing, portioning, distributing, and serving food and beverages; cleaning equipment and work areas; maintaining inventories; and receiving and issuing supplies.

DISTINGUISHING CHARACTERISTICS

The Food Service Worker job classification series is intended for positions that are responsible for serving food and may occasionally assist with basic and/or routine food preparation duties other than cooking, such as preparing cold foods, slicing meat, and brewing coffee or tea. Employees performing cooking work of greater complexity or for the majority of their time may be more appropriately classified in the Cook job classification series.

EXAMPLES OF WORK PERFORMED

Provides assistance with preparing and portioning meals, including those for prescribed diets.

Distributes and serves meals, beverages, and snacks.

Prepares dining areas for the serving of meals and sets up serving lines.

Cleans dining, service, and food preparation areas.

Cleans and sterilizes dishes, kitchen utensils, and equipment.

Stores food in designated containers and storage areas to prevent spoilage.

Receives deliveries of food and supplies from vendors.

Maintains and refills supplies of condiments and similar items as needed.

Performs related work as assigned.

DESCRIPTION OF LEVELS

Examples of work and descriptions are meant to progress through the levels. For example, an employee at a level III may also perform work listed within the previous levels. Factors that may

distinguish between levels include the scope of responsibility, types of food prepared, and types of areas assigned.

FOOD SERVICE WORKER I: Performs entry-level food service work. Works under close supervision, with moderate latitude for the use of initiative and independent judgment. Employees at this level may have limited experience or no experience and spend the majority of their time performing simple to routine work following standard procedures. Employees may also be responsible for occasionally assisting others in performing work of greater complexity.

FOOD SERVICE WORKER II: Performs routine (journey-level) food service work. Works under moderate supervision, with limited latitude for the use of initiative and independent judgment. Employees at this level may fully perform a variety of routine daily tasks but may often rely on direction from others to solve problems that are not standard. Employees may also assist others in performing work of greater complexity and may:

- Prepare, maintain, and distribute required records and reports.
- Receive food and supply deliveries and help monitor distribution.

FOOD SERVICE WORKER III: (Added 9-1-2023) Performs highly complex (senior-level) food service work. Works under limited supervision, with moderate latitude for the use of initiative and independent judgment. Employees at this level may serve as a team lead and/or may assist with coordinating work identified in the previous levels. Employees may:

- Provide assistance to food service managers to ensure that dining, service, and food preparation areas are maintained and clean and that food preparation equipment is properly cleaned and sanitized.
- Support food service managers in monitoring food distribution and ensuring that meals are properly delivered and served based on correct portions and substitutions.
- Inspect food items on arrival for quantity, quality, and temperature conditions.
- Participate in the taking and recording of temperatures of food and food storage areas.
- Provide training and guidance to other food service workers.
- Provide assistance with issuing daily serving and cleaning assignments.
- Provide assistance to cooking staff prepare basic or routine meals.

GENERAL QUALIFICATION GUIDELINES

EXPERIENCE AND EDUCATION

Experience in food service work. Graduation from a standard senior high school or equivalent is generally preferred. Experience and education may be substituted for one another.

KNOWLEDGE, SKILLS, AND ABILITIES

For all levels

- Knowledge of food preparation methods, food storage and preservation, and sanitation regulations.

- Skill in the operation, cleaning, and sanitizing of food service appliances and equipment.
- Ability to prepare and serve food; to clean dining, serving, and food preparation areas; and to maintain accurate records.

Additional for Food Service Worker III level

- Ability to prepare reports and to provide guidance and instruction to others.