TITLE: FOOD SERVICE WORKER
HOURS: 27.5 HOURS PER WEEK – NON-EXEMPT POSITION
SUPERVISOR: OPERATION SUPERVISOR/ DIRECTOR OF FOOD SERVICES
SALARY: $16.00 PER HOUR

SUMMARY STATEMENT OF POSITION:

The Food Service Worker is responsible for performing various kitchen and production tasks, including working the production line, packaging meals, and maintaining the cleanliness of the commissary kitchen and equipment. Performs all commissary-related tasks, as assigned.

REGULAR TASKS:

- Adheres to production instructions provided by Operations Supervisor and Director
- Assists cooks preparation of food products
- Operates meal service assembly line during service
- Follow clients' preferences and diet orders while packaging meals on the tray line
- Responsible for the sanitary maintenance of assigned work areas, service line, kitchen, and equipment
- Wrap bread and package dessert and food items for service
- Assists with all other production and cleaning tasks as assigned
- Operates food service machinery, such as: wrapping machines and tray line packaging machines
- Handles food and equipment with dignity and respect
- Performs job responsibilities in a safe and healthy manner, promptly reporting any safety or health issues to supervisor.

EXPERIENCE AND SKILLS REQUIRED:

- A self-starter with abilities to work independently and perform repetitive tasks.
- Capable of standing, lifting 50 lbs., bending, and walking most of the day.
- Ability to work cooperatively with all people.
- Ability to work in warm and cold kitchen and storage environments
- Must be capable of following written and oral directions.

EQUAL EMPLOYMENT OPPORTUNITY EMPLOYER