

DISTINGUISHING FEATURES OF THE CLASS: Assists in the preparation and service of food and in the cleaning of kitchen equipment; does related work as required. This is routine manual work performed under immediate supervision in connection with the preparation and service of food. On occasion Food Service Helpers may perform cooking duties involving lesser degrees of skill than regularly required of employees in the classification of Cook.

TYPICAL WORK ACTIVITIES: *The typical work activities listed below, while providing representative examples of the variety of work assignments in the title, do not describe any individual position. Incumbents in this title may perform some or all of the following, as well as other related activities not described.*

Fills sugar bowls and salt and pepper shakers;

Polishes silverware, tables and chairs;

Cleans, washes and otherwise prepares vegetables and fruit for cooking;

Assists in the preparation of sandwiches and desserts according to diets and menu;

Helps Cooks in any phase of their duties;

Washes dishes, pots and pans and utensils by hand or machine and puts away in proper place;

Sweeps, mops and cleans kitchen;

Properly dispose of refuse;

Properly put away all deliveries of food and supplies.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES, AND PERSONAL CHARACTERISTICS: Working knowledge of the proper methods of serving food and of the care of tableware, glassware, silver and kitchen appliances; and ability to follow oral and written directions.

MINIMUM QUALIFICATIONS: None

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Last Reviewed: April 15, 1987
Jurisdictional Class: Labor
Public Hearing: N/A
NYS Civil Service Commission Approval: N/A

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