

REFRESHMENT STAND ATTENDANT II

DISTINGUISHING FEATURES OF THE CLASS: Exercises on-site responsibility for the operation of a refreshment stand which involves the preparation and cooking of foods requiring only short preparation time and the selling of refreshment type items and the accountability for the facilities, foods and sale monies. Cooking is limited to non-preparation foods such as frankfurters, hamburgers and french fried potatoes. Work is normally performed under general supervision of Refreshment Stand Manager and involves the direction and guidance of a small group of Attendants. Does related work as required.

TYPICAL WORK ACTIVITIES:

Oversees, and participates in the preparation and grilling of foods;

Oversees, and participates in the selling of beverages, ice cream and prepackaged food items;

Collects and accounts for monies collected;

Prepares deposit slips and makes bank deposits;

Properly displays food items;

Cleans grill, counter-top and general work area;

Insures proper storage of foods and supplies;

Maintain records and prepare reports.

FULL PERFORMANCE KNOWLEDGES, SKILLS, ABILITIES AND PERSONAL

CHARACTERISTICS: Working knowledge of short-order food preparation, working knowledge of food storage practices; working knowledge of sanitary and safety practices appropriate for the kind of food handling; ability to collect monies and make proper change; ability to deal with the general public; ability to follow oral directions; some ability to direct a small group of workers; and congenial personality.

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MINIMUM QUALIFICATIONS: Three months experience in the preparation and/or serving of food to the general public in any commercial facility.

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Last Reviewed: 9/24/97

Jurisdictional Class: Non-Competitive

Public Hearing: Approved

NYS Civil Service Commission Approval: Approved

Revised and Replaced in Classplan: 3/6/2023