

FOOD SERVICE AIDE 1

80030

WASHINGTON STATE DEPARTMENT OF PERSONNEL

80030

Specification for Class of

FOOD SERVICE AIDE 1

Abolished Effective July 1, 2007

Definition: Performs routine work in preparing and serving food in institution.

Typical Work

Washes, peels, and cuts up vegetables and fruits; opens canned goods; pin feathers poultry;

Puts batter or corn meal on meat and places meat in pans; performs simple cooking such as preparation of hot cereals, toast and boiled eggs;

Transports food, supplies, and equipment to and from kitchens, dining areas, storerooms and refrigerators;

Maintains files of physicians food prescriptions and prepares and serves special prescribed diets, such as bland, ulcer, low salt, low fat, surgical liquid, and diabetic, orders supplies for diet kitchen from storeroom as required;

Serves food individually or from steam tables and carts; loads and clears steam tables and carts;

Sets, clears, and washes dining room tables; washes dishes and utensils; cleans and polishes silverware; scrubs, mops, and cleans kitchen, dining, refrigeration, or garbage areas; boils and scours steam tables and coffee urns;

Sorts and bundles soiled kitchen laundry; counts and stores clean laundry;

Operates standard kitchen appliances and equipment such as coffee maker, toaster, dish and glass washers, and mixer;

Instructs students or patients;

Performs other work as required.

Knowledge and Abilities

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Knowledge of: kitchen and dining room work; personal hygiene, sanitation, and housekeeping practices; operation of standard kitchen appliances and equipment.

Ability to: learn routines involved in preparing and serving food; follow written and oral instructions; instruct students or patients.

Specification revised 12-1-65