**Food Service Worker**

**Job Code 00007067**

**General Description**
Responsible for assisting in the implementation of the food service program for the Child Development Center through food preparation service and clean-up of the kitchen and dining room.

**Examples of Duties**
- Weigh, wash, and cut up food.
- Assist with meal set-up, serve meals, and clean up kitchen and dining room by sweeping and mopping floors.
- Perform daily meal count of children and adults.
- Launder smocks and aprons.
- Wash dishes and eating utensils.
- Make copies of menus and other items and distribute to Child Development Center staff.
- Take temperature readings of refrigerators and freezers.
- Check meal count sheets and fill in missing counts from teachers’ notes.
- Clean kitchen shelves and chairs.
- Prepare milk and juice for children.
- Buy groceries as needed.
- Order cleaning supplies.
- Perform other duties as assigned.

**Knowledge, Skills, and Abilities**
**Knowledge of:** food preparation techniques.

**Skill in:** interacting effectively with co-workers, parents, and children; use of kitchen equipment.

**Ability to:** read recipes, memos, special diet information, weight scales, policy books, and time sheets; complete meal count sheets and work orders; count meals, weights, and milk.

**Experience and Education**
To qualify for this classification, an individual must possess any combination of experience and education that would likely produce the required knowledge, skills, and abilities.

**Other Requirements**
Requires certification in first aid and CPR.