

Class Concept

This is non-skilled work in the food service operations of a state institution. Employees assist higher level personnel in preparation of food. Employees are responsible for accurate portioning and serving of food as well as maintaining high sanitation standards in their assigned work areas. Employees may act as lead workers over subordinate food service personnel or patients in non-skilled activities involved in food service. Employees may function as assistants to higher level food service personnel in areas of cooking, baking, meat cutting or in clean-up operations. Work is reviewed by a higher level employee for adherence to sanitation standards and completion of assignments.

Recruitment Standards

Knowledge, Skills, and Abilities

- Basic knowledge of preparation, cooking and baking procedures.
- Basic knowledge of appropriate methods of cleaning and sanitizing equipment and small wares.
- Ability to perform moderately heavy physical labor for extended periods of time.
- Ability to maintain professional, cooperative working relationships with employees and/or patients.
- Ability to maintain high sanitation standards as outlined in the NC Food Code.
- Ability to follow oral and written instructions.
- Ability to complete department records as required.

Minimum Education and Experience

Education and/or experience in food service that is directly related to the job and consistent with accepted practices of the trade.