

Food Service Employee–Operations Department

General Summary

Food Service employees report to the Food Service Manager and the Director of Operations. This job requires an individual to perform duties and responsibilities with minimal to no supervision. Must have the ability to communicate and articulate responsibilities and requirements of the Food Service Department.

Primary Duties and Responsibilities

- Provide assistance to the Food Services Manager in regards to setting up food service for meal service.
- Operate and sanitize all equipment.
- Perform cashier duties. **CA utilizes a cashless system.
- The Food Service Employee is responsible for serving and cleanup as directed by the Food Service Manager.
- Ability to work quickly, independently, and efficiently, in the serving of food.
- Ability to learn current point of sale software if required.
- Initiative to seek work needed to be completed.
- Assist in daily cleanup of kitchen and service areas.
- Ability to lift up to 50 pounds.
- Ability to stand, stoop, bend, kneel, push, and pull, repetitively for long periods.
- Store leftover food properly, and maintain proper storage of all food items.
- Practice safety and sanitary habits in every area of the kitchen.

Qualifications

- High School Diploma or Equivalent
- Completion of local health department Food Handler Certification
- Display a high degree of judgment, discretion, and confidentiality.
- Must pass Expanded Criminal History Check