

Job Description: Food Service Utility Worker

FLSA: Non-Exempt

General Summary:

The Food Service Utility Worker provides general assistance to the Food Service staff and maintains a clean work environment.

Principal Duties and Responsibilities:

1. Responds to requests of guests and residents when appropriate.
2. Clears and cleans assigned areas when the meals are finished.
3. Carries/retrieves trays as necessary for residents.
4. Assists other department employees as needed.
5. Performs other related functions as assigned.
6. Assists in putting food on the serving table.
7. Clears and cleans assigned areas when the meals are finished.
8. Washes dishes and utensils and operates dishwasher.

Knowledge, Skills, and Abilities Required:

1. Good interpersonal skills.
2. Ability to receive verbal instructions.
3. Ability to move about between objects, equipment, and furniture.
4. Constant walking and standing are required. Frequent bending, kneeling, and squatting are also required.
5. Ability to follow daily job sequence.
6. Ability to be attentive to details.
7. Ability to effectively cope with a variety of personalities and other stress provoking factors associated with a broad base of people and time constraints.

Working Conditions:

Works flexible hours including regular weekend rotation.

At times, the kitchen can be noisy and extremes in temperature can be experienced (going from freezer, using ovens).

Use of sharp instruments and various appliances.

Exposed to laundry/dish washing detergent and chemicals.

Accountability:

The Food Service Utility Worker is directly accountable to the Kitchen Manager/Head Cook.

Signatures:

The above statements are intended to describe the general nature and level of work required for this position. This is not meant to be an exhaustive list of all responsibilities, duties, and skills required.

Employee: _____
printed name *signature*

Date: _____

Supervisor: _____
printed name *signature*

Date: _____