DEFINITION:

Under the supervision of a staff employee, students usually perform the following duties:

(a) Prepares food for cooking or serving, ensuring adherence to food safety and quality standards.

(b) Cooks simple dishes.

(c) Operates and maintains cooking equipment.

(d) Sweeps, cleans and organizes station.

(e) Takes inventory and orders and controls stocks.

(f) Maintains and manages cashier bank.

BASIC QUALIFICATIONS:

At least six months’ experience in food service.

QUALIFICATIONS FOR STARTING AT STEP B:

At least one (1) year’s experience in food service or at least one (1) year's experience as a Food Service Assistant.

LEARNING OUTCOMES*:

- Professionally advocate for oneself.
- Seek and embrace development opportunities.
- Promptly inform relevant others when needing guidance with assigned tasks.
- Make decisions and solve problems using sound, inclusive reasoning and judgment.
- Proactively anticipate needs and prioritize action steps.
- Multi-task well in a fast-paced environment.
- Demonstrate flexibility by adapting to diverse environments.
- Be present and prepared.
- Demonstrate dependability.
- Consistently meet or exceed goals and expectations.
- Be accountable for individual and team responsibilities and deliverables.
- Collaborate with others to achieve common goals.
- Serve as a role model to others by approaching tasks with confidence and a positive attitude.

*Learning outcome descriptions from the National Association of Colleges and Employers (NACE).