Job Title: Food Service Worker I

BCAT Code: 093X38
BCAT Code: 093X50 (10 month position)  Effective Date: June 1, 2011
Pay Grade: G05   FLSA Status: Non-Exempt   Revision Date: July 1, 2013

General Description
Maintains the appearance and cleanliness of the dining hall facilities under the general direction of the Chef or Sous Chef.

Examples of Duties
- Conducts opening and closing duties.
- Checks the station assignments and completes the assigned work.
- Transports supplies from the storeroom to the prep and cook area as assigned.
- Stocks the condiments and supplies as stated in the prescribed departmental standards.
- Cleans and resets the table immediately after the guests depart.
- Prepares the beverage stations.
- Retrieves clean linen from the laundry and maintains the stock in the appropriate areas.
- Uses chemicals and cleaning agents within the assigned facilities.
- Assists custodial personnel, Dishwashers, Prep Cooks, and Line Cooks on certain tasks.
- Assists in the trash removal, cleaning, and maintenance of the front and back of the dining hall facilities on a daily basis.
- Assists the Line Cook and Prep Crew in the preparation of meals.
- Represents and promotes the interests and mission of Auxiliary and Support Services in meetings.
- Performs other related duties as assigned.

Knowledge, Skills and Abilities
- Knowledge of commonly used kitchen concepts, practices, and procedures.
- Basic knowledge and understanding of customer service and food services operations.
- Excellent customer service and positive working skills.
- Effective time management and organizational skills.
- Ability to lift at least 50lbs.
- Ability to follow written and oral instructions.

Minimum GSU Hiring Standards
Some experience in kitchen work. High school diploma preferred.

The above is a general description of duties performed by employees holding this job title and does not represent a complete list of duties that may be assigned to an employee.