

JOB DESCRIPTION

FOOD SERVICE

TITLE: FOOD SERVICE WORKER

FLSA STATUS: NON-EXEMPT

GENERAL DESCRIPTION:

The Food Service Worker is responsible for providing tasty, palatable food for customers of the campground in a sanitary, economical and efficient manner.

REPORTS TO: Campground Manager

SUPERVISES: None

ESSENTIAL JOB FUNCTIONS:

- Prepares or assists in the preparation of a variety of foods in accordance with campground production standards.
- Sets up and serves meal or meal components.
- Accepts money for food and beverages served during the day.
- Cleans and sanitizes in accordance to approved housekeeping and safety practice for the following: pots and pans/utensils, counters and prep tables, dish room and restroom facilities, tables and chairs in lunchroom and floors.
- Operates, cleans and sanitizes all kitchen equipment.
- Follows approved housekeeping and safety practices to ensure that safe conditions are maintained in the kitchen, food-serving areas, and in dining area.
- Stores food and supplies in accordance with instructions.
- Performs other duties as described, but no work will be performed outdoors or in ground or building maintenance.

EDUCATION and/or EXPERIENCE:

High school graduate or equivalent is preferred but not required.

Previous food service experience is preferred.

Knowledge of restaurant sanitation requirements is preferred. Certification in restaurant level sanitation required within a reasonable period after employment.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The duties performed by this individual will take place in a setting which will contain stoves, sinks, refrigerators, dishwashers, microwaves and other cooking equipment. The area may be hot or cold, humid and may have slippery surfaces.

The noise level of the work environment will be moderate to high.

The employees will be required to stand for almost the entire shift, move rapidly from one workstation to another. Employees will need to regularly carry heavy cooking equipment with them, place their hands in wash water, and operate machinery which requires strength. The work involves repetitive motion.

The employee will be exposed to heat, odors, and allergens. Cooking food may have associated odors and fumes.

The employee must be able to lift and/or move equipment, and supplies weighing up to 50 pounds or more. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

The employee must wear clothing which are suitable to maintain sanitation, including protective gloves.