

## **JOB DESCRIPTION: FOOD SERVER**

**SUPERVISOR:** Business Assistant

**REPORT TO FOR**

**DAILY ASSIGNMENTS:** Food Service Director

The Food Server is expected to assist during the lunch hours as follows:

**SET UP:** Assist with food prep, set up serving lines and condiment tables per Head/Assistant Cook

May include assisting with baking products, wrapping and portioning items for service, setting up food bar, condiment bar, service line, and ala carte areas.

**SERVING:** Assist in serving line

May include assisting in serving line and ala carte area; replenishing serving lines, ala carte areas, and condiment tables.

**CLEANING UP/**

**RESTOCKING:** Assist with clean up and restocking as time permits

May include taking down service lines, food bars, and condiment tables, restocking serving areas, and cleaning tables and chairs, serving lines, dishes and kitchens.

Adopted: March 15, 1999

**FOOD SERVER  
ASSIGNMENTS FOR THE 1998/99 SCHOOL YEAR**

**PRIMARY BUILDING**

1. Set up food bar with fruits, treats, crackers, bread, etc., per Head Cook.
2. Set up condiments, napkins, sporks – able to look at menu and decide on condiments needed.
3. Help set up serving line and staff line.
4. Serve lunch.
5. Take down line, food bar, condiments table.
6. Wipe tables and chairs.
7. Assist with other similar duties as time permits.

For the 1998/99 school year, this is a 2 hour position.

**INTERMEDIATE BUILDING**

1. Assist in preparing foods for serving line – including but not limited to baking products, wrapping and portioning items for service per Assistant Cook.
2. Assist in setting up serving line, ala carte areas, condiments tables.
3. Help during lunch service: serve, replenish serving areas.
4. Assist in clean up of kitchen as time permits.
5. Restock utensils, ala carte racks, juice coolers as time permits.
6. Assist with other similar duties as time permits.

For the 1998/99 school year, this is a 2.5 hour position.