

FOOD SERVICE TECHNICIAN

DEFINITION

Under general supervision, performs a wide range of food service support duties; prepares foods and snacks; performs cashiering and other general clerical duties; cleans and disinfects kitchen and serving areas, utensils and equipment; and performs related work as assigned.

DISTINGUISHING CHARACTERISTICS

This is the full working level class of the Food Services Support Series within the Yosemite Community College District (YCCD). Positions in this class perform journey-level food service and related duties in order to provide basic food services to students and campus visitors.

This class can be distinguished from the higher-level class of Food Service Specialist because incumbents in that class perform specialized food service support duties that may include advanced cooking, baking and/or catering support.

SUPERVISION RECEIVED AND EXERCISED

Incumbents in this class work under the general supervision of a manager, working alone on routine or regular work assignments and checking with the supervisor on non-routine assignments or when in doubt as to the correct procedures to follow.

An incumbent in this class does not directly lead or supervise other full-time employees, but may assign, direct and/or monitor the work of subordinate part time and/or student employees on a project or assignment basis.

ESSENTIAL DUTIES:

- Prepares, packages and distributes foods such as sandwiches, salads, relishes, hot entrees, grill items, and other foods; prepares coffees and other specialty beverages.
- Packages foods following predetermined portion control standards.
- Assists in maintaining assigned food service facilities in a safe, clean and sanitary condition.
- Assists in maintaining inventory control and operational records; recommends purchases to maintain supplies.
- Performs cashiering and other clerical functions; balances cash receipts and prepares money for deposit.
- Washes and stores pots, pans, utensils, containers and trays.
- Disassembles, sanitizes and reassembles food preparation equipment.
- Records food temperatures to ensure quality control.
- Determines when food quality has been compromised; disposes of unsafe or unwholesome food; determines whether food returned to the school can be retained.
- Determines and implements the appropriate method for storing food items to retain maximum freshness and shelf life.

- Assists with large scale food production and catering activities; participates in quantity food production and preparation; assists with delivery, set up and take down activities.
- Performs other related duties as assigned.

TYPICAL WORKING CONDITIONS

- Work is generally performed in a kitchen or cafeteria environment. Duties may require exposure to heat, work on slippery or uneven surfaces and extensive student contact.

MINIMUM QUALIFICATIONS

Education and Experience:

Any combination of education, experience and/or training that would likely provide the above-required knowledge, skills and abilities is qualifying. Typical background patterns that would provide the knowledge, skills and abilities are:

- Education: Possession of a High School diploma or GED.
- Experience: One year performing quantity food preparation, service and kitchen maintenance duties in a commercial or institutional food service facility.

Special Requirements:

- None

To perform this job successfully, an individual must be able to perform each essential duty satisfactorily. The knowledge and ability requirements are representative of essential duties. Reasonable accommodation may be made to enable individuals with disabilities to perform the essential functions of the position.

Knowledge of:

- Basic principles and practices of food service and nutrition.
- Principles and practices of safe food handling and grill cooking.
- Methods and techniques of kitchen equipment operation, cleaning and maintenance.
- Standard food service terminology, appliances and equipment.
- Sanitation and safety practices and procedures.
- Basic arithmetical calculations and measurement processes.

Ability to:

- Perform short order grill cooking.
- Operate a cash register and handle and count money.
- Clean and maintain food service areas, utensils and equipment.
- Adhere to standard menus and recipes in the preparation of foods and snacks.
- Maintain foods at a proper temperature work efficiently and effectively.
- Operate, clean and maintain various kitchen equipment and tools.
- Communicate effectively, both orally and in writing.
- Establish and maintain effective working relationships with those contacted in the course of work.

Licenses and Certificates:

- Depending upon assignment, a valid license to drive in California may be required.
- Must obtain a valid ServSafe certificate from the National Restaurant Association within three months of hire.

Physical and Mental Standards:

- **Mobility:** ability to walk or stand for extended periods.
- **Dexterity:** manual dexterity to operate food service related equipment, and handle and work with various materials and objects.
- **Lifting:** frequently lift, carry, push, pull, or otherwise move objects up to 25 pounds; occasional lift items up to 50 pounds.
- **Visual Requirements:** close vision sufficient to read labels, documents, and computer screens and do food service work; ability to adjust focus frequently.
- **Hearing/Talking:** ability to hear normal speech, speak and hear on the telephone, and speak in person.
- **Emotional/Psychological Factors:** frequent contact with others including substantial public contact.

Class Adopted: 03/01/09 Class

Amended: 07/01/19, 11/1/21, 7/1/22