

SENIOR DIETARY AIDE

DISTINGUISHING FEATURES OF THE CLASS: Under supervision, incumbents of this class perform a variety of kitchen duties associated with food production including the preparation and delivery of trays, food service to patients, and the cleaning of the kitchen area, dining areas and food preparation equipment. Workers at this level are fully trained and able to assume the full responsibilities of the position as assigned. Supervision is not a responsibility of this class. Does related work as required.

EXAMPLES OF WORK: (Illustrative Only)

Prepares and assembles food for regular or modified diet trays as per production report or as assigned;

Works independently or on a moving assembly line in the preparation of food trays;

Sets up regular or modified trays as per menu requirements;

Delivers trays on food trucks to serving areas or to patients, following delivery schedule;

Returns soiled trays to clean-up areas of kitchen;

Delivers beverages and condiments to patients, following diet requirements;

Loads dishwashing machines and hand washes food preparation and serving equipment, utensils, etc.;

Delivers and stores clean dishes and utensils to proper storage units;

Cleans kitchen area, tables, cabinets, equipment, etc., following cleaning instructions;

Disposes of trash and garbage utilizing proper dumpsters, (i.e., recycling);

May serve and set up tables for special hospital functions, following detailed instructions;

Maintains a professional appearance and attitude with fellow employees, management, patients, and customers;

Performs related kitchen duties as assigned.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Good knowledge of food handling procedures; good knowledge of proper food production, safety and sanitary practices in an institutional kitchen; good knowledge of proper cleaning chemicals; ability to follow written and oral instructions; manual dexterity; cleanliness; accuracy; thoroughness; physical condition commensurate with the demands of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: Either (a) satisfactory completion of an in-service training course* in nutrition, safety or sanitation; or (b) one year experience as a food production worker in the kitchen of an institution or large commercial establishment.

*SPECIAL NOTE: Education beyond the secondary level must be from an institution recognized or accredited by the Board of Regents of the New York State Department of Education as a post-secondary, degree-granting institution.