

KITCHEN AIDE

GENERAL STATEMENT OF DUTIES: Performs routine manual work in connection with the kitchen operations of a nutrition program. Does related work as required.

DISTINGUISHING FEATURES OF THE CLASS: Under supervision, an incumbent of this class performs a variety of routine manual tasks associated with the cleaning of the kitchen area, dining area and food preparation equipment. Preparation of food is not a responsibility of this position.

EXAMPLES OF WORK: (Illustrative Only)

Loads, operates and unloads dishwashing machines and hand washes food preparation and serving equipment, utensils, pots, pans, etc.;

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

Cleans kitchen area, tables, cabinets, equipment, etc.;

Disposes of trash and garbage;

Brings food deliveries to storage area(s);

Assists in loading food trays on carts or trucks for delivery;

Maintains and cleans storage area and assists cook in maintaining inventory control sheet;

Assists cook(s) in moving/lifting bulk food items, stockpots, trays, etc.;

Performs related kitchen duties as required and assigned.

REQUIRED KNOWLEDGE, SKILLS, ABILITIES AND ATTRIBUTES: Familiarity with sanitary cleaning practices, supplies and equipment; ability to use cleaning supplies and equipment; ability to understand and follow simple oral and written instructions; ability to read and understand English; ability to get along well with others; willingness to perform manual tasks; tact; physical condition commensurate with the duties of the position.

MINIMUM ACCEPTABLE TRAINING AND EXPERIENCE: None

Towns, Villages
Cities of Peekskill, Rye
J.C.: Labor
1b

Job Class Code: 0302