**Position**: Food Service Worker I/II  
**Salary Range**: $10.52 - $13.49 hourly; $841.21 - $1,079.46 bi-weekly.

Kern Medical strives to recruit the highest quality candidates, resulting in a high performance workforce that consistently delivers quality patient care.

Career Opportunities within Kern Medical include many benefits such as:
- **New Hire Bonus**: For select positions.
- **New Hire Premium**: +6% of base rate of pay, matched up to 6% if contributed to Deferred Compensation Plan.
- **Shift Differentials**: varies per classification.
- **A Comprehensive Benefits Package**: includes Holidays, Vacation, Medical, Dental, Vision and Life Insurance.

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**Job Description**

Under supervision, keeps cafeteria and kitchen clean; washes utensils and dishes; operates and cleans dishwashing machine and other kitchen equipment; prepares simple foods for cooking and serving; serves food to the public and delivers food to patients.

**DISTINGUISHING CHARACTERISTICS:**

**Level I:**
This is the entry level or trainee level in the Food Service Worker classification series. Positions in this class typically perform closely supervised, routine and repetitive tasks according to established procedures. While a variety of tasks may be assigned, each step usually follows a pattern which has been established and explained and in the event exceptions arise, the employee is expected to ask for directions. This classification works under the direction of the Food Service Director in the operation and maintenance of an institution kitchen.

Those who successfully complete training and meet the minimum requirements for Food Service Worker II may be promoted without further examination. Promotions to Food Service Worker II are considered on a merit basis subject to recommendation by the employee's department head and approval by the Director of Human Resources.

**Level II:**
This is the experienced level classification in the Food Service Worker series. This classification works...
under the direction of the Food Service Director in the operation and maintenance of an institution kitchen.

**Essential Functions:**

**Level I:**

- Operates food service related equipment as required, including the use of a cash register;
- Operates and cleans dishwashing machine; Loads and unloads dishes from dishwashing machine;
- Operates and cleans food and beverage dispensing machines;
- Cleans kitchen tools and utensils; washes and dries pots and pans;
- Maintains a clean work area; sweeps and mops floors;
- Cleans grill area, sinks and dining room tables;
- Places food, drinks and condiments on patient food trays;
- Delivers, serves and collects patient food trays;
- Assembles, stocks, disassembles and cleans cafeteria serving line;
- Prepares and serves simple foods and beverages;
- Assembles and replenishes condiments.

**Level II:** In addition to the above:

- Verifies patients' names and menu information;
- Performs patient counts;
- Weighs and measures dry goods;
- Prepares formulas and nourishments for therapeutic diets.

**OTHER FUNCTIONS (Both I and II):**

- Unpacks and stores supplies.
- Performs other job-related duties as assigned.

Incumbents must have the ability to perform the Essential Functions of the job.

**Employment Standards:**

**Level I:**

Any combination of training and experience that would provide the following:

**Knowledge of:** basic food handling techniques; common kitchen tools and utensils; sanitation and general safety; basic arithmetic.
Ability to: maintain a clean work area and perform general cleaning tasks, such as sweeping and mopping floors, cleaning grill area, sinks and dining room tables; clean kitchen tools, utensils and equipment; prepare and serve simple foods; read and follow a recipe; follow oral and written instructions; develop and maintain good customer relations; observe personal cleanliness and neatness guidelines.

Level II:
One (1) year of experience as a Food Service Worker I OR two (2) years of experience performing similar tasks in an institutional kitchen.

Knowledge of: the methods of cleaning kitchen tools, utensils and equipment; preparation of foods, including measurements and ingredients; basic food handling techniques; common kitchen tools and utensils; sanitation and general safety; basic arithmetic.

Ability to: maintain a clean work area and perform general cleaning tasks, such as sweeping and mopping floors, cleaning grill area, sinks and dining room tables; clean kitchen tools, utensils and equipment; prepare and serve simple foods; read and follow a recipe; follow oral and written instructions; develop and maintain good customer relations; observe personal cleanliness and neatness guidelines.

A background check will be conducted for this classification.