

<b>Title:</b>	<b>FOOD SERVICE WORKER</b>			<b>Job Code:</b>	<b>5682L03-06</b>
<b>Effective:</b>	<b>07 NOV 2002</b>		<b>Job Series:</b>		<b>Commission:</b>
<b>Security Requirement(s):</b>			<b>Appendix:</b>		<b>Third Shift:</b>
			<b>Work Load:</b>	<b>S</b>	<b>Grade:</b>
<b>US Job Title:</b>			<b>German Tariff:</b>		<b>US Job Code:</b>
<b>LN Supervisor:</b>	<b>NO</b>	<b>LN Manager :</b>	<b>NO</b>	<b>Over Time:</b>	<b>NO</b>
				<b>Last Modified:</b>	<b>30 JUL 2020</b>

### Summary of Responsibilities

AS REQUIRED BY CHANGING WORK STATIONS IN THE FACILITY, ON A REGULAR AND RECURRING BASIS, FOR A SUBSTANTIAL PORTION OF TIME, PREPARES AND SERVES A LIMITED VARIETY OF SIMPLE FOODS THAT REQUIRE VERY LIMITED AND MINIMAL COOKING SKILLS, TAKES AND FILLS CUSTOMERS ORDERS; OPERATES AND CLEANS/SANITIZES KITCHEN EQUIPMENT IN A SITUATION WHERE SET PROCEDURES ARE FOLLOWED; AND ASSISTS OTHER CREW MEMBERS IN PROVIDING INTERIOR/EXTERIOR FACILITY SANITATION.

AS NEED ARISES, FOR MINOR PORTIONS OF TIME, NO MORE THAN 25%, MAY BE REQUIRED TO OPERATE A CASH REGISTER AND ACCOUNT FOR CASH.

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JOB LOCATION: EUROPE, ITALY, FOOD OPERATIONS  
JOB NUMBER: 462

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1. OPERATES A VARIETY OF KITCHEN EQUIPMENT, SUCH AS AN OVEN, GRILL, DEEP FAT FRYER, OR OTHER, IN A SITUATION WHERE SET PROCEDURES ARE FOLLOWED, WHERE COOKING SKILLS ARE MINIMIZED AND WHERE OPERATIONS PERFORMED ARE REPETITIVE.
2. USES PORTION CONTROL DEVICES (SCALES/MEASURES), CONDUCTS TEMPERATURE CHECKS, DINING ROOM MAINTENANCE, RESTOCKING AND CLEANLINESS OF ENTIRE FACILITY.
3. ACCEPTS CUSTOMERS FOOD ORDERS, PROVIDES FOOD ORDERS, ENSURES GOOD CUSTOMER SERVICE THROUGHOUT THE SHIFT. MAY OPERATE A CASH REGISTER, MAKE CHANGE, ACCOUNT FOR CASH FUND AND COMPLETE CASH AND SALES REPORTS.
4. MAINTAINS UNIFORM STANDARDS, COMPLIES WITH SAFETY AND SECURITY REQUIREMENTS, PROPER AND SAFE USE OF ALL EQUIPMENT AND SMALL WARES.
5. ASSISTS IN UNLOADING, RECEIVING, AND STORING FOOD AND EXPENSE SUPPLIES.

PERFORMS OTHER RELATED DUTIES AS ASSIGNED.

- PHYSICAL EFFORT:  
N/A

- SUPERVISORY CONTROL:  
WORKS UNDER GENERAL SUPERVISION. FOLLOWS WORK SCHEDULE AND SPECIFIC ORAL AND WRITTEN INSTRUCTIONS WHEN CHANGES OR A NEW ASSIGNMENT ARE MADE. WORK IS OBSERVED AND PERIODICALLY CHECKED FOR COMPLETION ON TIME AND COMPLIANCE WITH INSTRUCTIONS.

- WORKING CONDITIONS:  
N/A

### Qualification Requirements

EDUCATION, EXPERIENCE, ABILITIES, AND SKILLS REQUIREMENTS ARE REFLECTED IN THE APPLICABLE CONDITIONS OF EMPLOYMENT FOR LOCAL NATIONAL EMPLOYEES OF THE U.S. ARMED FORCES IN ITALY (ATT. 1 & 5).

Employee's Acknowledgment: I understand the nature and scope of my official responsibilities. Receipt of a copy of the Job Description is acknowledged.

<b>EMPLOYEE SIGNATURE:</b>		<b>DATE:</b>	
<b>SUPERVISOR SIGNATURE:</b>		<b>DATE:</b>	