food items and paper goods; order, pick up, inspect, receive, store and rotate food items and supplies as directed; stock bins with food supplies; conduct daily inventories as directed, and arrange for adjustments in deliveries if necessary

Communicate effectively both orally and in writing
Establish and maintain cooperative and effective working relationships with others
Meet schedules and time lines
Work independently with little direction or supervision
Add, subtract, multiply and divide quickly and accurately
Maintain various records related to work performed

Any combination equivalent to: graduation from high school and two years increasingly responsible experience in the preparation and serving of food in large quantities including work with inventory functions

Valid and appropriate ServSafe food service certification obtained through a proctored exam

ENVIRONMENT:

Food service environment Subject to heat from ovens

PHYSICAL DEMANDS

Standing for extended periods of time

Hearing and speaking to exchange information

Lifting, carrying, pushing or pulling objects typically weighing up to 50 and up to 60 pounds with assistance Dexterity of hands and fingers to operate food service equipment and perform tasks requiring repetitive motion

Reaching overhead, above shoulders and horizontally

Bending at the waist, kneeling or squatting

Seeing to monitor food quality and quantity and to read small print

HAZARDS

Heat from ovens

Exposure to very hot foods, equipment, metal objects and electrical equipment

Exposure to cleaning chemicals and fumes