PLYMOUTH COMMUNITY SCHOOL CORPORATION JOB DESCRIPTION

JOB TITLE: Banquet Cooks & Servers

EXEMPT: No

SALARY LEVEL: Per Classified Policy - Cafeteria

REPORTS TO: Director of Food Service

LENGTH OF WORK: 2 to 4 hours

ESSENTIAL FUNCTIONS include the following. Other duties may be assigned.

1. Help get things ready for serving.

- 2. Help serve.
- 3. Help clean area after serving.
- 4. Help clean equipment and utensils after serving.

QUALIFICATION REQUIREMENTS:

To perform this job successfully, an individual must be able to perform each essential function satisfactorily. The requirements listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

EDUCATION and/or EXPERIENCE:

High school diploma or general education degree (GED); or one to three months related experience and/or training; or equivalent combination of education and experience.

CERTIFICATES, LICENSES, REGISTRATIONS:

Valid state driver's license - operator permit

LANGUAGE SKILLS:

Ability to read and comprehend simple instructions, short correspondence, and memos. Ability to write simple correspondence. Ability to effectively present information to one-on-one and small group situations to faculty, students, and other employees of the school.

MATHEMATICAL SKILL:

Ability to add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals.

REASONING ABILITY:

Ability to apply common sense understanding to carry out instructions furnished in written, oral, or diagram form. Ability to deal with problems involving several concrete variables in standardized situations.

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OTHER SKILLS AND ABILITIES:

Ability to work with all kitchen machines, tools, equipment, and work aids. Employee must maintain a positive relationship with other staff, parents, and students.

PHYSICAL DEMANDS:

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is regularly required to talk or hear. The employee frequently is required to stand, walk, sit, use hands to finger, handle, or feel objects, tools, or controls, reach with hands and arms, and taste or smell.

The employee must occasionally lift and/or move up to 50 pounds, up to 25 pounds frequently, and up to 20 pounds constantly. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to adjust focus.

WORK ENVIRONMENT:

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee occasionally works near moving mechanical parts.

The employee is subject to extreme heat and temperature sufficiently high to cause marked bodily discomfort. Additionally, the employee is subject to variations in temperature which accompany extreme heat and are sufficiently marked and abrupt to cause marked bodily reactions.

The noise level in the work environment is usually moderate.

TERMS OF EMPLOYMENT:

Nine months per year. Salary and benefits as per Classified Policy.

EVALUATION:

An evaluation will be done on the employee's performance after the first thirty days and then on an annual basis.

Revised 1/19/01

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