

MARIPOSA COUNTY

JOB TITLE: Kitchen Aide

DESCRIPTION OF BASIC FUNCTIONS AND RESPONSIBILITIES

To assist the nutrition site cook in the daily preparation of congregate and home-delivered meals, in the packaging of home-delivered meals, and general cleaning of the kitchen, kitchen utensils, and dining area.

SUPERVISOR: Senior Nutrition Cook/Site Supervisor

TYPICAL DUTIES

- Assist the site cook in the preparation of meals
- Assist the site cook in the packaging of home-delivered meals
- Ensure the cleanliness of the kitchen/dining area at all times
- Maintain ongoing cleanliness of kitchen utensils as necessary to support the food preparation efforts of the site cook
- Assist the site cook in general clean-up after the serving day
- Assist the site cook/supervisor with required logs and inventories
- Perform other related duties similar to the above in scope and function as required

EMPLOYMENT STANDARDS

Possession of:

- the ability to obtain a valid and current CPR/first aid certificate

Knowledge of:

- kitchen sanitation and safety measures and the operation, cleaning, and care of utensils, equipment and work areas
- methods and equipment used to care for, prepare, cook, and serve food in institutional settings

MARIPOSA: Kitchen Aide

Ability to:

- assist in the preparation of meals for a large number of people
- do cleaning support requirements necessary to ensure timely preparation of meals
- assist in the completion of daily logs and reports

A typical way to gain the knowledge, skill and ability outlined above is:

- education and training equivalent to graduation from high school and qualified work experience.

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