ACCOUNTABILITY
The Food Service Worker reports to the Student Manager and full-time supervisor of Dining and Summer Conferences for their unit.

SCOPE OF RESPONSIBILITY
A Dining and Summer Conferences Food Service Worker is responsible for all phases of food service on the UWSP campus. Setup, service, cashering, and clean up all fall within the scope of this position and each position will fluctuate depending on time of day and food service venue in which they work.

SPECIFIC DUTIES
• Take and give patrons quick and courteous service
• Prepare customer’s order using the proper recipe, portion and technique
• Follow proper cooking, storage, and food handling techniques
• Keep work area clean, safe, and orderly at all times
• Complete training on all pieces of equipment prior to use
• Know how to assemble, disassemble, and clean equipment
• Assist in all phases of set up, service and clean up in operation as needed
• Accurately and efficiently tell and charge patrons for purchases
• Assure security of cash register
• Follow proper reporting procedures if theft is observed
• Perform other duties as assigned
• Must successfully complete ServSafe certification within 2 weeks of hire
• Must successfully complete Sexual Harassment training within 2 weeks of hire

QUALIFICATIONS
All applicants must be able to work a minimum of 8 hours per week during the academic year with hours available over the break periods and during the summer session. All applicants must pass a criminal background check (only criminal activity pertaining directly to the position description will be evaluated). Applicants must be at least part-time students (enrolled in at least six undergraduate or five graduate credits), have at least two semesters remaining at UWSP, and must be in good academic standing (cumulative and semester GPAs of 2.0 or higher).

KNOWLEDGE AND SKILLS
• Ability to lift pans, weighing up to 40#, between production area and carts.
• Ability to bend, stoop, twist and lift up to 60# when storing, stocking and gathering prepared products and/or inventory items.
• Ability to stand and walk on hard floors for extended hours.
• Requires the safe and efficient use of food service equipment such as ovens, grills, VCMs, food choppers and processors, steamers, slicers, etc., as well as understanding the proper way to clean food service equipment.

BASE WAGE
$8.00/hour