General Food Service Employee

Accountability: Report to the Student Manager, Student Operations Manager, and full-time supervisor for his/her unit.

Scope of Responsibility: A UWSP DSC general food service employee is responsible for all phases of food service on the UWSP campus. Setup, service, cashiering, 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
• Ability to lift pans, weighing up to 40 pounds, between production area and carts
• Ability to bend, stoop, twist and lift up to 60 pounds 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, food choppers and processors, steamers, slicers, etc., as well as understanding the proper way to clean food service equipment.
• Perform other duties as assigned

Qualifications:
• Freshman and International student employees must be able to work an average of 8 hours per week (16 hours on a time card).
• Student employees of a Sophomore status or higher (not including International students) must work an average of 10 hours per week (20 hours on a time card).

Base Wage: $8.50/hour