



GENERAL STAFFING SOLUTIONS

POSITION TITLE:

Food Server

General Description:

Serves food to patrons outside of a restaurant environment, such as in hotels or hospitals.

Skills/Duties:

- Carries silverware, linen, and food on tray or uses cart
- Takes order and relays order to kitchen or serving counter to be filled
- Records amount and types of special food items served to customers
- Pushes carts to rooms and serves trays to patients or guests
- Reads orders to determine items to place on food tray
- Restocks service counter with items, such as ice, napkins, and straws
- Prepares and delivers food trays
- Prepares fountain drinks, such as sodas, milkshakes, and malted milks
- Examines filled tray for completeness
- Apportions and places food servings on plates and trays according to order or instructions
- Prepares food items, such as sandwiches, salads, soups, and beverages, and places items, such as eating utensils, napkins, and condiments, on trays.
- Removes tray and stacks dishes for return to kitchen

Requirements:

Requires a high school diploma or its equivalent with 0 – 2 years of experience in the field or in a related area.

Reporting Relationship:

Works under immediate supervision; typically reports to a supervisor or manager.

I have read the description of my professional responsibilities as an employee of GSN and agree to adhere to the standards described above.

Signature

Date