Example of Food Service Aide Job Description

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Our innovative and growing company is looking for a food service aide. If you are looking for an exciting place to work, please take a look at the list of qualifications below.

Responsibilities for food service aide

- Purposefully conducts all aspects of the job in an ethical manner in support of the hospital's commitment to ethical behavior in all areas of personal and professional activity
- Successfully completes hospital-wide orientation, annual hospital competencies and department/unit specific competencies
- For the safety of our patients and co-workers, St
- Sets up work stations with food and equipment according to guidelines that promote holding food at safe temperatures, maintaining sanitary practices, and providing excellent quality and pleasant appearance
- Serves at work stations following guidelines for proper portion control, accuracy and efficiency in filling verbal and written orders, using systems in place to maintain safe, high quality food and providing excellent customer-focused service
- Follows department procedures for providing excellent customer service which may include assisting patients with meal tray set-up and completing service recovery when appropriate
- Follows department procedures for the proper cleaning, handling and storage of work stations, equipment and wares
- Follows department procedures for cash handling
- Follows safe food handling and sanitation practices
- Follows department safety procedures to support a safe work environment for patients, families and associates

- Must obtain Illinois/City of Chicago Food Service Manager certificate within 90 days of hire Must be able to pass IL DCFS Background Check and medical
- One (1) year prior experience in food preparation obtained in commercial, military, or institutional setting preferred
- Experience in food service preferred or the ability to perform food service general duties
- Ability to understand and follow oral and written English instructions
- Ability to work in hot kitchen around hot equipment and a variety of other potential hazards ranging from spills on floors to sharp cutting equipment (knives, slicer)
- An insensitivity to allergic reactions to required sanitation chemicals, gloves, food and supplies used and essential to the job