

# STATE OF ALASKA

DEPARTMENT/DIVISION: H&SS/AK Pioneer Homes	PCN: 06-N07083
JOB CLASS/TITLE: <b>Food Service Sub Journey</b>	WHEN POSITION IS NEEDED: <b>ASAP</b>
WAGE GRADE: 61	PAY WAGE: \$ 14.96
CITY LOCATION: Palmer	PRE-EMPLOYMENT BACKGROUND <input checked="" type="checkbox"/> YES / <input type="checkbox"/> NO TYPE: Fingerprinting and Criminal Background.

**JOB DESCRIPTION:**

Follow instructions to portion and serve meals and snacks to residents of the Alaska Veterans & Pioneers Home.

Follows lists and instructions in setting up the hot and cold food items for the dining rooms and tray service for up to 79 residents.

Following lists and instructions to pour beverages for residents' tables or trays according to their wants and needs.

Mixes and blends three different consistencies (thickness) and individual types of beverages, including protein drinks, according to the registered dietitian's instructions

Works 1 of 4 positions in the kitchen to properly distribute all food and beverages according to tray card instructions in each of our 5 satellite dining rooms

Delivers and serves food trays to residents' of each of the 5 dining rooms. Mixes blends, and pours coffee and water.

Portion snacks according to lists, stock supplies mid-meal and bedtime snacks to snack areas.

Cleans and sanitizes tables after each meal. Scrapes, stacks, and transports dirty dishes to dishroom. Sorts and loads dish machine. Removes the clean dishes and kitchenware from dish machine and puts clean dishes away. Follows sanitation guidelines to clean tables and work counter areas.

Uses universal precautions when cleaning up spills and exposure to body fluids

Operates dish machine. Cleans food service equipment, such as tilt kettles, slicers, toasters, beverage machine and coffee makers

Stocks shelves in storeroom and refrigerator. Rotates food supplies

Sweeps, mops, and generally cleans the floors and refrigerators, freezers, and food storage areas. Sacks trash, transports to dumpster, and compacts trash

Cleans ovens, and completes daily and weekly cleaning duties.

**SPECIAL REQUIREMENTS:**

Food Service Regulations 18 ACC 31 from the State Department of Environmental Conservation  
 Department of Health Rules and Regulations for Assisted Living  
 American Dietetic Association guidelines  
 OSHA Rules and regulations  
 Food Service contractor manuals on sanitation, quality assurance, and nutritional therapy  
 Public Employees Union Local 71 AFL-CIO Food Service Worker Job Classification

**THIS POSITION REQUIRES THE INCUMBENT TO OPERATE:**

Knives, hot plate bases, 300 lb. delivery carts, can openers, soup kettles, food chopper, robo coupe, blender, silver and kitchen wares, platters, steam table for hot foods, ice bins for cold foods, food service carts for dining room service, bins and bus tubs, chemicals for cleaning and sanitizing.

In the dish room we use food carts and the dish machine that works on a conveyer type belt, also a 4 foot high trash hopper for transport to the trash compactor.

Occasional food delivery 4 wheel carts

**TYPE OF POSITION**

<input type="checkbox"/>	Permanent Full-Time	<input type="checkbox"/>	Permanent Full-Time Seasonal
<input type="checkbox"/>	Permanent Part-Time	<input type="checkbox"/>	Permanent Part-Time Seasonal
<input type="checkbox"/>	Non-Perm Full-Time	<input type="checkbox"/>	Non-Perm Part-Time
<input checked="" type="checkbox"/>	Non-Perm Part-time Sporadic	<input type="checkbox"/>	Seasonal