

Class Title: WSP Food Services Worker
Department: Western Sports Park
FLSA: Non-exempt

Class Code: 1089
Grade: 7
Eff. Date: 10/7/2025

GENERAL PURPOSE

Under general supervision of the Food Service Manager, performs routine tasks in food preparation, cashiering, restocking, inventory and cleaning of all food areas inside and outside of the Western Sports Park facility.

EXAMPLE OF DUTIES

Participates in preparation and serving of food items including cooking, storing, wrapping, or packing types of food served or prepared for customers, parties, and scheduled events.

Monitors food temperature to ensure hot foods are maintained at required temperature levels.
Complies with food health and safety codes, rules, and regulations.

Receives payment for all items and completes purchase transactions via Point-of-sale system.

Cleans and maintains the convenience store/concession area, equipment, and the nearby dining areas.

Keeps refrigerators and displays filled and stocked and products rotated using the first in, first out rule.

Serves customers in a friendly, professional, quick, and efficient manner by having a thorough knowledge of the concession equipment and products sold.

May be assigned to work in various areas such as the convenience store, satellite locations, arenas, and outside fields.

Perform related duties as assigned.

MINIMUM QUALIFICATIONS

1. Education and Experience:

This is an entry level position. Related work experience is preferred but not required. Preference given for customer service and/or food service experience.

2. Special Qualifications:

Must be at least eighteen (18) years old.

Must possess current food handler's permit or be able to obtain before employment begins.

Must have some flexibility in schedule for various shifts as we operate according to events booked.

3. Necessary Knowledge, Skills and Abilities:

Knowledge of: customer service; use of Point-of sale system and various concession equipment.

Skill in: Operating food preparation equipment; using all applicable computer hardware and software.

Ability to: maintain a sanitary and efficient food preparation/service area according to all County health regulations; work with customers face-to-face, furnish and obtain information; use tact, judgment, and common sense in variable situations; work under pressure and remain calm and focused; organize and prioritize multiple tasks; add, subtract, multiply, and divide in all units of measure, using whole numbers, common fractions, and decimals; work mornings, evenings, night shifts, split shifts, weekends, and some holidays; operate point-of-sale systems, food preparation equipment; communicate effectively (orally and in writing); follow written and oral instructions; read and interpret documents such as safety rules, operating and maintenance instructions and procedure manuals; establish and maintain effective working relationships with supervisors, other employees, clients, other agencies, and the public.

WORKING CONDITIONS

Lift, carry and otherwise move objects weighing up to 15-30 lbs. Work in indoor and outdoor locations. Regularly required to use hands to finger, handle, or feel, reach with hands and arms; talk or hear; taste or smell. Frequently required to stand, walk, stoop, kneel, crouch or crawl. Occasionally required to sit and climb or balance or be exposed to wet and/or humid conditions, moving mechanical parts, fumes or airborne particles, risk of electrical shock and vibration. The noise level in the environment is usually moderate.

Work mornings, evenings, night shifts, split shifts, and some holidays. Weekend flexibility is required.

The above statements are intended to describe the general nature and level of work being performed by persons assigned to this job. They are not intended to be an exhaustive list of all duties, responsibilities and skills required of personnel so classified. ***All requirements are subject to possible modification to reasonably accommodate individuals with disabilities.***