

REFRESHMENT STAND ATTENDANT I

DISTINGUISHING FEATURES OF THE CLASS: Prepares and cooks foods requiring short preparation time and sells refreshment type items at refreshment stands or at walk-up counters. Cooking is limited to non-preparation foods such as frankfurters, hamburgers, and french fried potatoes. The work is performed under general direction of a Refreshment Stand Attendant II, or recreation administrator. Does related work as required.

TYPICAL WORK ACTIVITIES:

Grills frankfurters, hamburgers and french fried potatoes;
Sells beverages, ice cream and prepackaged food items;
Collects money for items sold and makes change;
Maintains adequate display of food items;
Cleans grill, counter-top and general premises;
May store foods and supplies.

FULL PERFORMANCE KNOWLEDGE, SKILLS, ABILITIES AND PERSONAL CHARACTERISTICS:

Working knowledge of short-order food preparation; ability to collect moneys and make proper change; ability to communicate with the general public; ability to follow oral directions.

MINIMUM QUALIFICATIONS: No formal education, training or experience required.

NOTE: New York State Labor Law must be met and administered by the appointing authority.