

Line Server Job Description

- Store food in assigned containers and storage areas in order to prevent spoilage.
- Inform supervisors when equipment is faulty and when supplies and food are getting low and afterwards order needed items.
- Sanitize and clean work areas, dishes, silverware, equipment and utensils.
- Carry equipment and utensils as well as food supplies to and from storage.
- Wash, cut and peel various foods, such as vegetables and fruits, to prepare for cooking or serving.
- Assist kitchen staff and cooks with various tasks when needed, and provide cooks with needed items.
- Portion, wrap the food and place it directly on plates for service to guests.
- Use electric or manual appliances to clean, slice, peel, and trim foods.
- Receive and store equipment, utensils and food supplies in cupboards, refrigerators and other storage areas.
- Prepare different kinds of foods, such as vegetables, desserts, meats, etc. according to customers' orders or instructions following approved procedures.
- Weigh or measure ingredients; strain and stir soups and sauces.
- Remove and clean kitchen garbage containers.
- Mix ingredients for vegetable salads, molded fruit salads, green salads and pasta salads.
- Make special sauces and dressings as condiments for sandwiches.
- Keep records of the quantities of items and food used.
- Cut, grind, or slice meat, seafood and poultry to prepare for cooking.
- Pack leftover food from dishes into garbage containers.
- Stock refrigerators and cupboards, and tend buffet meals and salad bars.
- Serve food to customers and package take-out foods.

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- Sweep and mop kitchen floor, and vacuum dining area.
- Load glasses, dishes and tableware into dishwashing machines.
- Distribute food to waitresses and waiters to serve to customers.