

Jester City Limits

DHFS Title	Internal Title	Description	Direct experience required?	Required to lift 50 lbs?	Exposed to extreme temperatures?
Building Attendant	Building Attendant	Maintains cleanliness of all public areas including the kitchen, dining room, food service offices, and restrooms by sweeping and mopping. Cleans dining area tables. Empties and takes out trash, compost, and recycling. Removes dirty trays and silverware from floor and brings to the basement dish room to be washed and sanitized. Restocks clean trays and silverware. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must be able to understand direction that is given to them in English. Other duties as assigned.	NO	YES	YES
			6 months of cashier experience	Up to 35 lbs.	YES
Cashier	Cashier	Properly handles cash, credit card, and UT ID transactions while following the DHFS cash handling policy. Prepares cashier booth for opening by securing cash from supervisor. Closes cashier booth, and accounts for/turns in all monies and tickets received during a shift. Counts till at beginning of shift and balances till at end of shift. Accurately identifies all items and rings them up accurately. Follows all policy and procedures of the University and DHFS for money handling and deposit reconciliation at end of shift. Responsible for keeping current with all specials and pricing. Ability to understand and keep current with cash register (MICROS) and updates from DHFS. Assists with stocking: grab & go coolers, drinks and soup station stocked, convenience store shelves, and condiments. Maintains a clean and stocked cashier stand (i.e. stocking end caps, candies, fruit, pastries, desserts. Assists with inventory. Requires the ability to stand throughout the assigned shift. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.	NO	YES	YES
			6 months of cashier experience	Up to 35 lbs.	YES
Salad Bar	Salad Bar	Prepares and assists in the production of food. Cleans and preps vegetables and fruits. Labels and dates food. Takes temperatures of food according to food safety procedures. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up salad bar according to plan-o-gram. Carries bulk food from basement, kitchen/storeroom to the salad bar. Requires the ability to work in a high volume environment and to operate standard cooking machinery and equipment. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must be able to understand direction that is given to them in English. Other duties as assigned.	NO	YES	YES
			6 months of cashier experience	Up to 35 lbs.	YES

Jester Java Barista	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Takes temperatures of food and refrigerators according to food safety procedures. Serves customers directly, following portion size guidelines and answering questions regarding the menu. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up serving line according to plan-o-gram. Cleans turbo chef oven and sweeps and decks floor. Cleans coffee machine and prep equipment. Washes dishes and other cooking equipment. Properly handles cash, credit card, and UT ID transactions while following the DHFS cash handling policy. Prepares cashier booth for opening by securing cash from supervisor. Closes cashier booth, and accounts for/turns in all monies and tickets received during a shift. Counts till at beginning of shift and balances till at end of shift. Accurately identifies all items and rings them up accurately. Follows all policy and procedures of the University and DHFS for money handling and deposit reconciliation at end of shift. Responsible for keeping current with all specials and pricing. Ability to understand and keep current with cash register (MICROS) and updates from DHFS. Must have ability to operate standard coffee machines and equipment. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	NO	YES	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from hot drinks, steam wand, and ovens.</p>
Jesta Pizza	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Takes temperatures of food and refrigerators according to food safety procedures. Serves customers directly from the line, following portion size guidelines and answering questions regarding the menu. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Cleans pizza equipment (coolers, proofer, ovens, serving line, and panini press grill). Washes dishes, pots, pans, and other cooking equipment. Sets up, maintains, and breaks down serving line. Properly handles cash, credit card, and UT ID transactions while following the DHFS cash handling policy. Prepares cashier booth for opening by securing cash from supervisor. Closes cashier booth, and accounts for/turns in all monies and tickets received during a shift. Counts till at beginning of shift and balances till at end of shift. Accurately identifies all items and rings them up accurately. Follows all policy and procedures of the University and DHFS for money handling and deposit reconciliation at end of shift. Responsible for keeping current with all specials and pricing. Ability to understand and keep current with cash register (MICROS) and updates from DHFS. Transports bulk food and drinks from storeroom/freezer. Requires the ability to learn how to operate a standard pizza oven and panini machine. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	NO	YES	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from ovens, panini press, and serving line.</p>

Food Prep

<p>Freshens Smoothie</p>	<p>Prepares and assists in the production of smoothies and yogurt. Cleans and pares vegetables and fruits. Prepares fruits for smoothies and garnishes. Labels and dates food. Follows simple recipes. Takes temperatures of food and refrigerators according to food safety procedures. Serves customers directly, following portion size guidelines and answering questions regarding the menu. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up serving lines and yogurt machines. Washes dishes, pans and other equipment. Properly handles cash, credit card, and UT ID transactions while following the DHFS cash handling policy. Prepares cashier booth for opening by securing cash from supervisor. Closes cashier booth, and accounts for/turns in all monies and tickets received during a shift. Counts till at beginning of shift and balances till at end of shift. Accurately identifies all items and rings them up accurately. Follows all policy and procedures of the University and DHFS for money handling and deposit reconciliation at end of shift. Responsible for keeping current with all specials and pricing. Ability to understand and keep current with cash register (MICROS) and updates from DHFS. Takes inventory and transfers products. Transports bulk food from storeroom/freezer or to serving line. Requires the ability to operate standard machinery and equipment, such as blenders and soft-serve machines. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	<p>NO</p>	<p>YES</p>	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided.</p>
<p>BRK/CF/CP Line Server (Breakfast/ Country Fixin's/ Chick Pea)</p>	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Assists with basic cooking such as frying eggs and making pancakes. Takes temperatures of food according to food safety procedures. Serves breakfast and/or comfort food to the customer directly from the line, following portion size guidelines and answering questions regarding the menu. Accurately identifies food items, portion sizes, and meal combination packages. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up, maintains, and breaks down serving line and equipment. Completes food temperature logs, service records, and waste forms as required. Stores leftover food items from the end of the day. Ensures that lines are stocked with plates and bowls. Assists in stocking coolers. Requires the ability to work in high volume work place, to work in a team environment with minimal supervision, and to follow simple directions. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	<p>NO</p>	<p>YES</p>	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from hot wells, grills, ovens, etc.</p>
<p>Grill Line Server</p>	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Assists with basic cooking such as grilling burgers and frying fries. Takes temperatures of food according to food safety procedures. Serves American food to the customer directly from the line, following portion size guidelines and answering questions regarding the menu. Accurately identifies food items, portion sizes, and meal combination packages. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up, maintains, and breaks down serving line and equipment. Completes food temperature logs, service records, and waste forms as required. Stores leftover food items from the end of the day. Ensures that lines are stocked with plates and bowls. Assists in stocking coolers. Requires the ability to work in high volume work place, to work in a team environment with minimal supervision, and to follow simple directions. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	<p>NO</p>	<p>YES</p>	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from hot wells, grills, ovens, etc.</p>

<p>IT Line Server (Innovative Tastes)</p>	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Assists with basic cooking such as frying food and carving meat. Takes temperatures of food according to food safety procedures. Serves a variety of different types of food to the customer directly from the line, following portion size guidelines and answering questions regarding the menu. Accurately identifies food items, portion sizes, and meal combination packages. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up, maintains, and breaks down serving line and equipment. Completes food temperature logs, service records, and waste forms as required. Stores leftover food items from the end of the day. Ensures that lines are stocked with plates and bowls. Assists in stocking coolers. Requires the ability to work in high volume work place, to work in a team environment with minimal supervision, and to follow simple directions. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	NO	YES	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from hot wells, grills, ovens, etc.</p>
<p>Wok Line Server</p>	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Assists with basic cooking such as sautéing vegetables, grilling, and frying. Takes temperatures of food according to food safety procedures. Serves international cuisine to the customer directly from the line, following portion size guidelines, and answering questions regarding the menu. Accurately identifies food items, portion sizes, and meal combination packages. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up, maintains, and breaks down serving line and equipment. Completes food temperature logs, service records, and waste forms as required. Stores leftover food items from the end of the day. Ensures that lines are stocked with plates and bowls. Assists in stocking coolers. Requires the ability to work in high volume work place, to work in a team environment with minimal supervision, and to follow simple directions. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	NO	YES	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from hot wells, grills, ovens, etc.</p>
<p>Deli</p>	<p>Prepares and assists in the production of food. Labels and dates food. Follows simple recipes. Assists with basic cooking such as heating sandwiches. Takes temperatures of food according to food safety procedures. Serves sandwiches to the customer directly from the line, following portion size guidelines, and answering questions regarding the menu. Accurately identifies food items, portion sizes, and meal combination packages. Assists in routine cleaning to ensure the working area is cleaned and sanitized throughout the shift. Cleaning tasks include but are not limited to sanitizing counters, utensils, and floors. Sets up, maintains, and breaks down serving line and equipment. Completes food temperature logs, service records, and waste forms as required. Stores leftover food items from the end of the day. Ensures that lines are stocked with plates and bowls. Assists in stocking coolers. Requires the ability to work in high volume work place, to work in a team environment with minimal supervision, and to follow simple directions. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Follows procedures to take care of customers affected by food allergies. Required to stand for extended periods of time. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must have strong communication skills and be able to communicate with customers in English, and be able to read and write in English. Other duties as assigned.</p>	NO	YES	<p>YES</p> <p>Enters coolers and freezers. Freezer jacket and gloves will be provided. Heat from hot wells, grills, ovens, etc.</p>

Stores Clerk	Stores clerk	Provides routine clerical and manual work in receiving, storing, and issuing equipment, materials, and other supplies. Responsible for receiving, checking, marking, storing, and issuing supplies. Assists in the inventory of supplies stores in the stores unit. Unpacks, identifies, weighs, and checks goods for conformity with original order, and stores in proper storage area. Prepares outgoing shipments by crating or packing, weighing, labeling, and arranging for delivery. Responsible for maintaining stock records and preparing reports. Prepares receiving reports for incoming shipments. Maintains files of purchase orders, shipping tickets, and receiving reports. Receives requisitions and checks for completeness and proper authorization. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Considerable time spent lifting, bending, stooping, and standing. Requires the ability to operate standard machinery and equipment, such as hand trucks, flatbed cards, and speed racks. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Must be able to communicate, read, and write in English. Other duties as assigned.	NO 6 months warehouse experience preferred	YES Lifting up to 80lbs. Pushing/Pulling up to 92lbs.	YES Enters coolers and freezers as well as non-climate controlled areas. Freezer jacket and gloves will be provided.
	Beverage Stocker	Keeps all bottled drink areas, coolers, and shelves stocked and product fronted and rotated by date. Rotates back stock so that the first items delivered are the first ones sold. Maintains minimal back stock on floor. Reports any/all stock shortages to supervisor so that more can be ordered. Assists with inventory and transfers of product. Takes and records temperatures of refrigerators and coolers according to food safety procedures. Responsible for performing all cleaning tasks in the beverage areas and for following machine specific directions concerning maintenance duties. Prepares and sets up condiment and beverage stations and conducts routine cleaning and sanitizing in the food service facility. Follows all food, physical safety, and sanitation guidelines set for DHFS. Follows all policies and procedures of the University and DHFS. Follows all instructions given by supervisors. Requires the ability to operate standard machinery and equipment, such as Freestyle Coke machines, coffee machines, and flatbed carts. Considerable time spent lifting, bending, stooping, and standing. Provides exceptional customer service to both internal and external customers in a facility that serves about 4,800 meals per day. Requires the ability to work with a sense of urgency in a fast paced/high production environment. Requires the ability to work independently with minimal supervision. Must be able to communicate, read, and write in English. Other duties as assigned.	NO	YES Lifting up to 80lbs. Pushing/Pulling up to 92lbs.	YES Enters coolers and freezers as well as non-climate controlled areas. Freezer jacket and gloves will be provided.