Iowa Department of Administrative Services – Human Resources Enterprise
Classification Series Guidelines

Food Service Series

Classes in the Series

	Class Code	Class Title
Series 1:	07200	Food Service Worker
	07225	Baker
	07221	Cook 2
Series 2:	07200	Food Service Worker
	07225	Baker
	07216	Ingredient Room Worker 2
	07221	Cook 2
Series 3:	07200	Food Service Worker
	07220	Cook 1
	07221	Cook 2
Series 4:	07200	Food Service Worker
	07220	Cook 1
	07216	Ingredient Room Worker
	07221	Cook 2
Series 5:	07215	Ingredient Room Worker 1
	07225	Baker
	07221	Cook 2
Series 6:	07215	Ingredient Room Worker 1
	07225	Baker
	07216	Ingredient Room Worker 2
	07221	Cook 2
Series 7:	07215	Ingredient Room Worker 1
	07220	Cook 1
	07221	Cook 2
Series 8:	07215	Ingredient Room Worker 1
	07220	Cook 1
	07216	Ingredient Room Worker 2
	07221	Cook 2

Series Concept

Classes in this series are involved with the serving of food, preparation of food, and cleaning of the dining facilities, kitchens, and utensils in a state institution. They perform skilled cooking/baking or have as a primary responsibility the weighing and measuring of ingredients used in volume cooking and baking operations.

Exclusions

Positions that have as a primary responsibility, the direct oversight of correctional inmates involved the preparation and serving of meals. Positions performing this type work should be classified as a Corrections Food Service Coordinator.

Class Distinctions

Baker

Positions involve with the preparation of a full range of baked products at a state institution. Duties may involve instructing residents assigned to the bakery on a temporary basis.

Cook 1

Positions at this level perform quantity food production activities related to the preparation of meals at a state institution.

Cook 2

Positions at this level are lead workers of Cooks, Ingredient Room Workers, Food Service Workers, volunteers, inmates or state institution residents in the preparation of meals.

Food Service Worker

Positions at this level perform a variety of duties related to the serving of food and the cleaning of the dining room and kitchen, and equipment, tools, and utensils used in the preparation, serving, and consumption of food. Some positions may perform some short order cooking or assisting cooks, bakers, or ingredient room workers with their tasks. A few positions may provide functional assistance to institutional residents in food service on routine matters.

Ingredient Room Worker 1

Positions at this level weigh, measure and deliver ingredients for volume cooking and specialist diets; receives, inspects and stores foodstuffs and keeps the work area clean. Employees frequently lift, move or carry heavy objects.

Ingredient Room Worker 2

Positions at this level are lead workers of Ingredient Room Workers, Food Service Workers, volunteers, inmates or residents in the preparation of food. Requisitions foodstuff, receives, inspects and stores merchandise and maintains inventory.

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