1. POSITION TITLE (as approved by authorized agency) Republic of the Philippines with parenthetical title POSITION DESCRIPTION FORM **DBM-CSC Form No. 1** (Revised Version No. 1, s. 2017) **ADMINISTRATIVE AIDE I** 2. ITEM NUMBER 3. SALARY GRADE 1 4. FOR LOCAL GOVERNMENT POSITION, ENUMERATE GOVERNMENTAL UNIT AND CLASS Province 1st Class 5th Class City 2nd Class 6th Class 3rd Class Special 4th Class 5. DEPARTMENT, CORPORATION OR AGENCY/ 6. BUREAU OR OFFICE **LOCAL GOVERNMENT** VISAYAS STATE UNIVERSITY VSU Guesthouse/Pavilion 7. DEPARTMENT / BRANCH / DIVISION 8. WORKSTATION / PLACE OF WORK VSU Guesthouse/Pavilion VSU, BAYBAY CITY, LEYTE 9. PRESENT APPROP ACT 10. PREVIOUS APPROP ACT 11. SALARY AUTHORIZED | 12. OTHER COMPENSATION P590.91 13. POSITION TITLE OF IMMEDIATE SUPERVISOR 14. POSITION TITLE OF NEXT HIGHER SUPERVISOR Food Service Supervisor I **IGP** Director 15. POSITION TITLE, AND ITEM OF THOSE DIRECTLY SUPERVISED (if more than seven (7) list only by their item numbers and titles) **POSITION TITLE** ITEM NUMBER 16. MACHINE, EQUIPMENT, TOOLS, ETC., USED REGULARLY IN PERFORMANCE OF WORK 17. CONTACTS / CLIENTS / STAKEHOLDERS 17a. Internal Occasional Frequent 17b. External Occasional Frequent Executive / Managerial 1 General Public 1 Supervisors Other Agencies 1 Non-Supervisors Others (Please Specify): 1 Staff 18. WORKING CONDITION Office Work 1 Other/s (Please Specify) Field Work 19. BRIEF DESCRIPTION OF THE GENERAL FUNCTION OF THE UNIT OR SECTION

20. BRIEF DESCRIPTION OF THE GENERAL FUNCTION OF THE POSITION (Job Summary)

21a. Education	21b. Experience	21c. Training	21d. Eligibility
Completion of 2 years studies in college	None Required	None Required	None Required
21e. Core Competencies	Competency Level		
Exemplifying Integrity and Professionalism - demonstrates high standards of professional behaviour, adhering to ethical as well as moral principles, values, and standards of public office			2
Delivering Service Excellence - Complies with VSU's established standards of service delivery for customer satisfaction			2
3. Communication Savy - Effectively delivers messages that simply focus on facts or information;			2
4. Interpersonal relationship management - Effectively communicates and interacts with colleagues, customers and clients, and work well in a team to achieve results			2
5. Change Adaptation - Works effectively with a variety of people and situations and adapts one's thinking, behaviour and style appropriately in dealing with change.			2
6. Gender-responsive management - Promotes gender equality and women empowerment to address gender- related problems			1
21f. Functional Competencies			Competency Level
 Administrative Services Management- Develops programs and projects, and mobilizes and manages resources, both material and human, in order to fully achieve the set objectives and targets of the university in general and of the different offices/colleges/departments/centers in particular 			1
2. Documents and Records Management- Applies and adapts records management standards related to the cycle of records in the university which are conducted to achieve adequate and proper documentation of government policies, transactions and effective management of the university operations.			1
3. Occupational Health and Safety Management- Ensures implementation of effective health and safety of workers in the workplace through creating VSU Safety Committee and conducting seminar workshops such that all faculty and staff will be made aware of the importance of the health and safety in the workplace to avoid job-related sickness/accidents.			1
22. STATEMENT OF DUTIES	AND RESPONSIBILITIES (Ted	chnical Competencies)	Competency Level
Percentage of Working	(State the duties and re		

(State the duties and responsibilities here:)	
cleaning, sweeping, dusting of workplace, arranging of furnitures	1
and keep the dining area clean.	
washing of dishes and other kitchen paraphernalia used during	1
preparing hall/dining area for lunch (set-up tables/chairs/linens	1
needed for catering service)	1
serve food and snacks to the guest and visitors of University and	1
during catering service.	1
	cleaning, sweeping, dusting of workplace, arranging of furnitures and keep the dining area clean. washing of dishes and other kitchen paraphernalia used during breakfast/lunch and catering service. preparing hall/dining area for lunch (set-up tables/chairs/linens needed for catering service) serve food and snacks to the guest and visitors of University and

23. ACKNOWLEDGMENT AND ACCEPTANCE:

21. QUALIFICATION STANDARDS

I have received a copy of this position description. It has been discussed with me and I have freely chosen to comply with the performance and behavior/conduct expectations contained herein.

LENITA L. CAINTIC / June 26, 2024 Afrancia Employee's Name, Date and Signature

ARRAH MAE C. GODOY / June 26, 2024 Supervisor's Name, Date and Signature