



UNION JOB DESCRIPTION

JD4084

JOB TITLE:	Food Service Worker II	JOB DESCRIPTION NO.:	F.NI.20005.001
CLASSIFICATION:	Food Service Worker II (Cook's Helper); Food Service Worker (Nourishment Aide); Food Service Worker II (Pot Washer)	GRID/PAY LEVEL:	F 10
COLLECTIVE AGREEMENT:	Facilities Subsector	HSCIS NO.:	20004; 20005; 20006
UNION:	HEU	JOB/CLASS CODE:	SI: 40690; CNI: 20005
PROGRAM/DEPARTMENT:	General Support Services	BENCHMARKS (if Applicable):	20004; 20005; 20006
REPORTING TO:	Food Service Supervisor/Technician/Manager		
FACILITY/SITE:	North Island Hospital (Comox Valley Campus; Campbell River & District); Gorge Road Hospital; The Priory Hospital; Aberdeen Hospital; Glengarry Hospital; Saanich Peninsula Hospital; Queen Alexandra Centre for Children's Health; Royal Jubilee Hospital; Victoria General Hospital		

JOB SUMMARY:

In accordance with the Vision, Purpose, and Values, and strategic direction of Island Health (Vancouver Island Health Authority), patient and staff safety is a priority and a responsibility shared by everyone; as such, the requirement to continuously improve quality and safety is inherent in all aspects of this position.

The Food Service Worker II performs related food service duties such as preparing, portioning, reheating, serving food, measuring and combining food and beverage ingredients by procedures such as grinding, blending and slicing, This FSW2 rotates stock on hand, cleans and washes pots, pans and other dietary equipment in accordance with established standards and procedures.

TYPICAL DUTIES AND RESPONSIBILITIES:

1. Prepares items such as vegetable and fruit by procedures such as slicing, dicing, grinding, blending, pureeing and grating.
2. Prepares salads, sandwiches, cold plates and nourishments by weighing, measuring and combining ingredients.
3. Utilizes handheld electronic devices by entering patient meal selections.
4. Works on meal assembly by placing food items on trays.
5. Delivers food items from storage areas to serving areas; removes food items from packaging, cans and/or freezer.
6. Delivers nourishments to patients.
7. Ensures safe food handling is conducted in accordance with established practices and procedures and legislated standards; and ensures that food and supplies are handled, stored and maintained safely and efficiently, including maintenance of food rotations and leftovers to minimize spoilage and waste.
8. Washes, scrubs, rinses and dries pots, pans and related accessories.
9. Stacks and stores clean items.

10. Keeps work area and equipment clean according to established safety and sanitation procedures. Cleans other areas as assigned.
11. Unpacks and puts away supplies, ensures stock is appropriately rotated according to established standards and procedures.
12. Takes garbage to garbage room.
13. Performs other related duties as required.

QUALIFICATIONS:

Education, Training And Experience

Grade 10 plus one (1) years recent related experience or an equivalent combination of education, training and experience. Certificate in Food Safe Level 1.

Skills And Abilities

- Ability to communicate effectively both verbally and in writing.
- Ability to deal with others effectively.
- Physical ability to carry out the duties of the position.
- Ability to organize work.
- Ability to operate related equipment.