UNION JOB DESCRIPTION

JD557

JOB TITLE:	Food Service Worker II	**JOB DESCRIPTION NO.:**	40425
CLASSIFICATION:	Food Service Worker II (Cook's Helper); Food Service Worker (Nourishment Aide); Food Service Worker I	**GRID/PAY LEVEL:**	F 10
COLLECTIVE AGREEMENT:	Facilities Subsector	**HSCIS NO.:**	20004; 20005: 20001
UNION:	BCGEU; HEU	**JOB/CLASS CODE:**	40425
PROGRAM/DEPARTMENT:	Medicine, Chronic Disease Management and Primary Health Care, Patient Care; General Support-Food Services	**BENCHMARKS (If Applicable):**	20004; 20005: 20001
REPORTING TO:	Manager or designate		
FACILITY/SITE:	HEU: Lady Minto Hospital; Tofino General Hospital BCGEU: The Summit at Quadra Village		

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.

Positions at this level perform a variety of duties within Food Services Operations such as portioning and serving meals, washing and peeling vegetables and fruit, preparing items such as tea, coffee and toast, and washing dishes and utensils.

TYPICAL DUTIES AND RESPONSIBILITIES:

1. Prepares items such as vegetables and fruit by procedures such as slicing, dicing and grating.

2. Prepares items such as meat, fish, poultry by procedures such as grinding, flouring and breading.

3. Prepares food items such as sandwich fillings and salad by procedures such as combining, mixing and/or blending ingredients, mixes, grates and/or blends food ingredients.

4. Delivers food items from storage areas to work areas; removes food items from packing; cans and/or freezes; labels, packages and transfers food items to freezer storage.

5. Withdraws food items from freezer for plating and heating; rotates items in freezer as directed.

6. Prepares therapeutic diet items such as salads, sandwiches, milkshakes and tube feedings by weighing, measuring and combining ingredients.

7. Sets up therapeutic diet trays and portions out food and beverages according to diet trays for items not consumed and makes substitutions according to diet information.

8. Prepares/sets up for catered coffee and luncheons.

9. Portions out and serves food and beverages within a dining room and/or cafeteria; operates dispensing machines; puts away and bring out supplies as required; takes cash and/or meal tickets for items purchased.

10. Strips, racks and washes items such as dishes, pots, pans and utensils; operates dishwashing and/or pot washing machines; stacks clean dishes and utensils; sets, clears and cleans dining tables.

11. Performs cleaning duties such as sweeping and damp mopping floors, cleaning counter tops, sinks, machines and equipment and spot washes walls and splash areas; removes garbage as required.

12. Cleans ovens as per work schedule.

13. Checks meal trays against patient Kardex to ensure accuracy of food and beverage items and removes inappropriate items and/or portions them.

14. Performs other related duties as assigned.

QUALIFICATIONS:

Education, Training And Experience

Grade 10 plus one year's 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.