UNION JOB DESCRIPTION

JD6109

JOB TITLE:	Food Service Worker II	**JOB DESCRIPTION NO.:**	6109
CLASSIFICATION:	Food Service Worker I; Food Service Worker II (Cook's Helper); Food Service Worker (Nourishment Aide); Food Service Worker II (Checker)	**GRID/PAY LEVEL:**	F 10
COLLECTIVE AGREEMENT:	Facilities Subsector	**HSCIS NO.:**	20001; 20003; 20004; 20005
UNION:	BCGEU; HEU	**JOB/CLASS CODE:**	SI: 40690; CNI: 20005
PROGRAM/DEPARTMENT:	General Support Services - Food Services	**BENCHMARKS (If Applicable):**	20001; 20003; 20004; 20005
REPORTING TO:	Manager or designate		
FACILITY/SITE:	HEU: Cormorant Island Health Centre; Port Hardy Hospital; Cumberland Lodge; Comox Valley Hospital; 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; Cowichan District Hospital (Quw'utsun Valley Hospital); Chemainus Health Care Centre; West Coast General Hospital; Trillium Lodge; Tofino General Hospital; Cairnsmore Place; Cowichan Lodge; Nanaimo Regional General Hospital; Yucalta Lodge; Eagle Park, Dufferin Place; BCGEU: The Summit at Quadra Village		

JOB SUMMARY:

In accordance with the Vision, Purpose, and Values, and strategic direction of the Vancouver Island Health Authority (Island Health), 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 a variety of food service duties such as preparing, portioning, reheating and serving food and 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. Washes, peels and stores vegetables and fruit. Prepares items by procedures such as slicing, dicing and grating. Prepares items such as meat, fish, and poultry by procedures such as grinding, flouring and breading.

2. Prepares food items and nourishments by weighing, measuring and combining ingredients.

3. Retherms, portions, and serves food and beverages within a dining room or cafeteria setting; stores and retrieves supplies as required; ensures stock is appropriately rotated; withdraws food items from freezer and cooler for plating or heating; rotates food items in freezer and cooler as directed; cleans and loads vending machines; utilizes a cash register as required.

4. Utilizes handheld electronic devices to enter patient meal selections.

5. Sets up meal trays by placing food items, beverages, and other necessary items on trays according to menu slips. Loads; delivers, collects and unloads meal service wagons. Checks meal trays against documents to ensure accuracy

6. 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.

7. Strips, racks and washes items such as dishes, pots, pans and utensils; operates dishwashing and/or potwashing machines; stacks clean dishes and utensils; sets, clears and cleans dining tables. Performs clerical duties such as answering the telephone, writing information on menu cards and checking cards against lists.

8. Performs cleaning duties such as sweeping and damp mopping floors, cleaning work surfaces, tables, sinks, equipment and machines, including spot washing walls and splash areas in accordance with established safety and sanitation procedures; removes garbage and recycling as required. Advises Supervisor or manager of any damaged or unsafe equipment in accordance with established procedures.

9. 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.