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JOB FACT SHEET

1 Introduction See Page 4 in Guidebook

The collection of accurate, complete, up-to-date and gender neutral job information is essential to, and forms the basis of the job evaluation process.

This job fact sheet provides a format and serves as a questionnaire designed to describe a job, to capture the skill, effort and responsibility normally required in the work, and to record the conditions under which it is usually carried out. The job fact sheet focuses on **CURRENT** job content and requirements. **THIS IS NOT AN APPRAISAL OF YOUR PERFORMANCE ON THE JOB.**

Please read the job fact sheet carefully, and complete each section. Throughout the job fact sheet examples are requested and are important as you describe the job. Attach additional pages if necessary.

Your immediate out of scope supervisor or assigned job fact sheet reviewer (where appropriate) will review your completed job fact sheet. Feel free to keep a copy of the job fact sheet. Please complete the signature Section (17) on page 21.

Any changes, as mutually agreed with your supervisor/job fact reviewer are to be recorded in the specific job fact sheet section and initialed by both parties. Additional job holder comments can be recorded in Section (16) on page 21. Additional supervisor/reviewer comments can be recorded in Section (18) on page 22.

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2 Job Identification See Page 6 in Guidebook

Job Title *Head Cook* **JEC # 010**

Name of person completing the job fact sheet for single employee job or contact person for multi-employee (group) job fact sheet submission.

REPRESENTATIVE JOB FACT SHEET

Home Telephone: _____

Work Telephone: _____

Health District _____

Facility/Agency _____

Department _____

Part-time Full-time Other (specify) _____

See Section (17) on page 21 for signatures.

Office use only:

3 Job Summary See Page 8 in Guidebook

Briefly describe the general purpose of this job. Consider "Why does this job exist?" and "What is this job responsible for?"

Coordinates the operation of a facility kitchen. Prepares meals and nourishment. Ensures service in a safe and efficient manner.

4 Key Work Activities See Page 10 in Guidebook

Consider the full range of job duties or responsibilities undertaken over the year. Summarize these in rough form before completing this section. **Group the job duties or responsibilities that are related and summarize them by a phrase, at the top of each box** (i.e. counselling and patient education; preventative maintenance; community involvement). Estimate (to the nearest 5%) the percentage of time per year spent on each key work activity summarized in the section(s) below. **The total of all key work activity sections should equal 100%**. For example: 1/2 day every day per year = 50%; 3 months per year = 25%; 2 1/2 weeks per year = 5%. (See Guidebook for other examples.)

After summarizing each key work activity, provide details or examples that describe the related job duties or responsibilities.

Key Work Activity A: Cooking / Food Preparation**Duties/Responsibilities:**

- ◆ *Prepares and cooks vegetables, meats, sauces, soups, desserts for meals and snacks.*
- ◆ *Prepares and monitors special diets (e.g., diabetic, low calorie, gluten free, allergy diets, baby formulas, tube feedings, thicken fluids, low fat).*
- ◆ *Selects recipes/diet alterations (e.g., consider client/patient/resident preferences).*
- ◆ *Develops and modifies menus as dictated by product availability.*
- ◆ *Reads menus, recipes, food preparation methods and determines quantities of ingredients.*
- ◆ *Develops, tests and adjusts recipes.*
- ◆ *Prioritizes food preparation and cooking tasks.*
- ◆ *Bakes (e.g., pies, muffins, buns, biscuits, cookies, cakes).*
- ◆ *Ensures Quality Control of food production.*
- ◆ *Monitors food production and service standards.*

Key Work Activity B: Department Coordination

Duties/Responsibilities:

- ◆ *Coordinates and prioritizes daily work of staff.*
- ◆ *Provides technical leadership and training to staff.*
- ◆ *Communicates new policies and procedures to staff.*
- ◆ *Ensures orientation and training of staff.*
- ◆ *Ensures staff compliance with policies, procedures and regulatory standards.*
- ◆ *Provides input into performance appraisals, performance reviews and staffing.*
- ◆ *May schedule staff.*
- ◆ *Replaces staff and verifies payroll records.*
- ◆ *Deals with client/patient/resident concerns.*
- ◆ *Orders, receives, rotates and maintains inventory.*
- ◆ *Adheres to departmental budget.*
- ◆ *May lead departmental meetings.*
- ◆ *Coordinates and liaises with other departments.*

Key Work Activity C: Related Key Work Activities

Duties/Responsibilities:

- ◆ *Portions food items and beverages.*
- ◆ *Serves meals and nourishment.*
- ◆ *Cleans and sanitizes work area, equipment, floors.*
- ◆ *Clears and sanitizes tables.*
- ◆ *Disassembles cafeteria items and puts away.*
- ◆ *May pre-clean and/or wash dishes, pots and pans.*
- ◆ *Locks/unlocks kitchen, freezer and fridge doors.*
- ◆ *Provides catering services and plans special occasions (e.g., Christmas event meals/snacks).*
- ◆ *May operate till.*

**Key Work Activity D:
Duties/Responsibilities:**

**Key Work Activity E:
Duties/Responsibilities:**

5 Decision Making See Page 14 in Guidebook

1 = Almost never
 2 = Sometimes
 3 = Often
 4 = Most of the time

(a) In this job, do you (**circle all responses that apply**):

Follow specific instructions/procedures, use well-defined methods or use established guidelines to achieve desired end results. Example: *Follow established menus.* 1 2 3 **4**

Modify or change established department methods and procedures, but stay within program or legislative boundaries. Example: *Recipe changes/substitutions* 1 2 **3** 4

Develop new solutions to diverse and complex problems with conflicting requirements because there are no guidelines. Example: *Equipment failure may require menu adjustments.* 1 **2** 3 4

Other (specify) _____ 1 2 3 4

(b) When there is a situation you have not come across before do you (**circle all responses that apply**):

Immediately ask the supervisor/leader what to do 1 **2** 3 4

Ask co-workers for help in deciding what to do 1 **2** 3 4

Read manuals and figure out what to do 1 **2** 3 4

Decide with my supervisor what to do 1 2 **3** 4

Check guidelines and past practices 1 2 **3** 4

Decide what to do based on my related experience 1 2 **3** 4

Get advice with problems from management and/or other sources (i.e. suppliers, consultants) 1 2 **3** 4

Other (specify) _____ 1 2 3 4

(c) To what extent are the decision making requirements of this job guided by others (**circle all responses that apply**):

Immediate supervisor (Example) _____ 1 **2** 3 4

Others in own program/department (Example) *Co workers* 1 2 **3** 4

Others district wide (Example) *Confer with peers* 1 **2** 3 4

Departmental Management (Example) _____ 1 2 **3** 4

Specialists/Clinical Experts (Example) *Dietitian* 1 2 **3** 4

Senior Management (Example) _____ 1 **2** 3 4

6 Education and Specific Training See Page 16 in Guidebook

(a) What **minimum** level of completed schooling or formal training would be necessary for a **new person** being hired into this job?

Elementary School Grade 8

High School: Grade 9 Grade 10 Grade 11 Grade 12

Technical/Vocational /Community College 1 yr 2 yrs 3 yrs

Specify: (Do not use abbreviations) *Journeyman Cook certificate*
6 months/24 weeks/720 classroom hours

Licensed Trades: 1 yr 2 yrs 3 yrs 4 yrs 5 yrs

Specify: (Do not use abbreviations) _____

University: 3 yrs 4 yrs Masters

Specify: (Do not use abbreviations) _____

(b) Is any Provincial, National or professional certification mandatory? Yes No

Specify: (Do not use abbreviations) *Journeyman Cook certificate*

(c) What additional special skills, training or licenses are needed to perform the job (please specify) and indicate length of course/program? (Do not use abbreviations)

- ◆ *Basic computer skills*
- ◆ *Organizational, leadership, communication and interpersonal skills*
- ◆ *Ability to work independently*
- ◆ *Food Safe certificate*

7 Experience See Page 18 in Guidebook

Estimate the **minimum** relevant experience gained prior to (a) and/or on the job (b), that is required for a new person with the education recorded in Section 6, to acquire the skills needed to carry out the requirements of this job.

(a) Required previous related job experience.

- | | |
|---|---|
| <input type="checkbox"/> None | <input type="checkbox"/> 2 years |
| <input type="checkbox"/> Up to 3 months | <input checked="" type="checkbox"/> 3 years |
| <input type="checkbox"/> 6 months | <input type="checkbox"/> 4 years |
| <input type="checkbox"/> 9 months | <input type="checkbox"/> 5 years |
| <input type="checkbox"/> 1 year | <input type="checkbox"/> More (specify years) _____ |

Describe the experience requirements gained on previous jobs here or elsewhere needed to prepare for this job (Do not include practicum or apprenticeship if covered in Section (6) education).

◆ *Previous experience of thirty-six (36) months, which includes thirty (30) months apprenticeship time and six (6) months working as a Journeyperson Cook in order to consolidate skill and knowledge.*

(b) Average time required on the job to learn and/or adjust to this job.

- | | |
|--|--|
| <input type="checkbox"/> 1 month or less | <input checked="" type="checkbox"/> 1 year |
| <input type="checkbox"/> 3 months | <input type="checkbox"/> 2 years |
| <input type="checkbox"/> 6 months | <input type="checkbox"/> 3 years |
| <input type="checkbox"/> 9 months | <input type="checkbox"/> More (specify years) _____ |

Describe the tasks and responsibilities that need to be learned in order to satisfy the requirements of this job.

◆ *Twelve (12) months on the job in order to develop coordination, supervisory and administrative skills and become familiar with regional/facility/departmental policies and procedures.*

8 Independent Judgement See Page 20 in Guidebook

All jobs require some independent action, but to varying degrees. Some jobs are highly structured and have many formal procedures, while others require judgements or actions that have no precedents to serve as a guide.

Consider the type and level of guidance provided to this job. Guidance can come from rules, instructions, established procedures, defined methods, manuals, policies, professional standards, precedents, leadership from others and direct supervision.

(a) To what extent does this job control its own work as opposed to being guided by influences such as rules, procedures, policies, supervisory presence or instructions directing actions required. **Please check the answer that most closely represents expected job requirements.**

- Most job requirements (to the extent possible) are set out within structure and rules and/or readily understood schedules to guide job tasks/duties required.
- Some restrictions apply, but the control over setting work priorities and pace of work is contained within the job.
- There are minimal restrictions, leaving significant control over the work being carried out within the scope of the job.
- Other (please explain).

(b) To what extent does this job exercise judgement to determine how the work is to be done? **Please check the answer that most closely represents expected job requirements.**

- Work is mostly repetitive and predictable with little need for judgement.
Example: _____
- Work may present some unusual circumstances that require judgement or choices to be made.
Example: *Equipment breakdown, quality control, resolving client/patient/resident meal concerns and maintaining stock levels.*
- Work presents difficult choices or unique situations that require judgement.
Example: _____
- Other (please explain).

9 Working Relationships See Page 22 in Guidebook

(a) What are the typical contacts or working relationships **necessary** in doing this job? For each contact listed below determine the purpose of the contact and **check off all that apply** in the chart below. **Do not include contact with those you supervise.**

Purpose of Contact

- A) No exchange
- B) Exchange of factual or work related information
- C) Explanation and interpretation of information or ideas
- D) Discussion of problems with a view to obtaining consent, cooperation and/or coordination of activities
- E) Counselling
- F) Secure cooperation of others for the development of services, programs, policies or agreements on behalf of the Program/Department
- G) Negotiation of service and/or supply agreements

Work Related Contact	Check Off All That Apply (more than one if applicable)						
	Purpose of Contact						
	A	B	C	D	E	F	G
Employees in the same department		✓	✓	✓			
Employees in another department/site/agency (specify)		✓	✓	✓		✓	
Students		✓					
Managers/supervisors of programs/departments or services		✓	✓	✓		✓	
Clients/patients/residents		✓	✓	✓			
Family of clients/patients/residents		✓	✓	✓			
Physicians	✓						
Business representatives		✓					
Suppliers/contractors		✓					✓
Volunteers		✓					
General public	✓						
Other health care organizations or agencies		✓		✓			
Professional organizations/agencies	✓						
Government departments	✓						
Social Service establishments	✓						
Community Agencies	✓						
Police and Ambulance	✓						
Foundations	✓						
Others (specify)							

9 Working Relationships (cont d)

How often does your job require you to:

1 = Almost never
2 = Sometimes
3 = Often
4 = Most of the time

(b) Have to tell people things they don't want to hear?

Other employees	1	<u>2</u>	3	4
Client/patients/residents/families	1	<u>2</u>	3	4
The general public	<u>1</u>	2	3	4
Other (specify) _____	1	2	3	4

(c) Have contact with very upset or very angry:

Clients/patients/residents/families (not other workers)?	1	<u>2</u>	3	4
Outside groups (not other workers)?	<u>1</u>	2	3	4
General public	<u>1</u>	2	3	4
Other employees	1	<u>2</u>	3	4
Management	<u>1</u>	2	3	4
Physicians	<u>1</u>	2	3	4
Other (specify) _____	1	2	3	4

(d) Have contact with extreme/special needs clients/patients/residents?

Specify: _____

(e) Talk with clients/patients/residents:

Get information from them	1	<u>2</u>	3	4
Inform them	1	<u>2</u>	3	4
Counsel them	<u>1</u>	2	3	4
Devise mutual goals/objectives with them	<u>1</u>	2	3	4
Check on their progress	1	<u>2</u>	3	4

(f) Talk with families:

Get information from them	1	<u>2</u>	3	4
Inform them	1	<u>2</u>	3	4
Counsel them	<u>1</u>	2	3	4
Devise mutual goals/objectives with them	<u>1</u>	2	3	4
Check on their progress	<u>1</u>	2	3	4

10 Impact of Action See Page 26 in Guidebook

When carrying out your job duties and responsibilities what is the likelihood that there would be an impact or outcome affecting the following? Such affects are typical and are not to be classed as carelessness, wilful neglect or extreme circumstances.

Safety of others

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Improper food handling, slipping on spilled material***
-

Client/patient/resident relations

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Food safety and sanitation. Adherence to special diets important.***
-

Family of clients/patients/residents

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Families would like to know that proportions and quality of food are at acceptable levels for their family member/***
-

Provision of services

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Meals must be served in a timely fashion and must be of good quality and presentation.***
-

Departmental/site/agency/district operations

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Unsatisfactory meals can negatively impact clients, staff and the institution as a whole.***
-

Equipment/instruments

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Lack of knowledge in proper equipment handling could result in equipment failure and increased cost.***
-

Reports and records

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Daily records (proper documentation) of food usage and storage ensures food quality and adherence to daily routines.***
-

Financial resources

Is an impact likely? Yes No

If yes, please provide an example(s)

- ◆ ***Adhere to departmental budgets, inventory control avoid wastage.***
-

Other

Is an impact likely? Yes No

If yes, please provide an example(s)

11 Leadership/Supervision See Page 28 in Guidebook

Leadership refers to the requirements of the job to supervise others, lead others, provide functional guidance or provide technical direction to enable others to carry out their job. Do not include clients/patients/residents.

Specify any jobs or work group as appropriate, under one or more of these categories. **Check all that apply and provide examples.**

Examples

- | | | |
|-------------------------------------|--|---|
| <input checked="" type="checkbox"/> | Provide occasional orientation to others. | <i>Staff</i> |
| <input checked="" type="checkbox"/> | Assign and/or check work of others doing work similar to yours. | <i>Assign / check work of staff</i> |
| <input checked="" type="checkbox"/> | Lead a project team; prioritize tasks, assign work, monitor progress to achieve planned outcome(s). | <i>Special functions / catering / Meals on Wheels</i> |
| <input checked="" type="checkbox"/> | Provide functional advice/instruction to others in how to carry out work tasks. | <i>Advise regarding work priorities, safety procedures, equipment use</i> |
| <input checked="" type="checkbox"/> | Provide technical direction as an expert in a field in order for others to carry out their primary job responsibilities. | <i>Advise staff on special diets and recipes</i> |
| <input checked="" type="checkbox"/> | Provide input to appraisal, and/or hiring. | <i>Provides input</i> |
| <input checked="" type="checkbox"/> | Coordinate replacement and/or scheduling of employees. | <i>May call in staff to replace on sick days</i> |
| <input type="checkbox"/> | Supervise a work group; assign work to be done, methods to be used, and take responsibility for all the group. | _____ |
| <input type="checkbox"/> | Supervise the work, practices and procedures of a defined program. | _____ |
| <input checked="" type="checkbox"/> | Supervise the work, practices and procedures of a department. | <i>Coordinates the operation of the facility kitchen</i> |
| <input type="checkbox"/> | Provide counselling and/or coaching to others. | _____ |
| <input checked="" type="checkbox"/> | Provide health promotion/outreach (teaching/instruction). | <i>Encourage proper lifting techniques, raise OH&S concerns</i> |
| <input type="checkbox"/> | Other (specify) | _____ |

12 Responsibility for Resources See Page 30 in Guidebook

Responsibility for resources refers to the responsibility of the job for determining the use of resources, setting service standards and/or monitoring the results produced by others.

Determining the use of resources affects the way resources such as information, material, processes, instrumentation, equipment, technology and finances are utilized at the workplace in order to contribute to the control and/or flow of work.

While all jobs have a responsibility to ensure quality, service and/or performance criteria established for the job are met, some jobs are also responsible for setting service standards and/or monitoring the results produced by other jobs.

From the following, please check all that apply.

Examples

- | | | |
|--------------------------|---|---|
| ✓ | Provide input for the evaluation of services delivered. | <i>Client satisfaction surveys</i> |
| ✓ | Make resource allocation choices. | <i>Substitutions, ordering supplies</i> |
| ✓ | Design programs and/or services for delivery. | <i>Input into services (e.g., menu planning)</i> |
| ✓ | Develop new methods and/or procedures. | <i>New menus</i> |
| ✓ | Modify established methods and/or procedures. | <i>Modify daily routines, schedules, assigned duties, menus, etc.</i> |
| <input type="checkbox"/> | Establish tests and/or service standards. | |
| ✓ | Verify accuracy of information provided by others. | <i>Checking special diet requirements, invoices for accuracy</i> |
| <input type="checkbox"/> | Select vendors/contractors for supply of goods and services. | _____ |
| ✓ | Prioritize order/sequence of tasks carried out. | <i>Daily , weekly routines</i> |
| ✓ | Determine training needs for others. | <i>Orientation, in-services</i> |
| <input type="checkbox"/> | Approve expenditures and/or commitment of resources. | _____ |
| ✓ | Edit reports produced by others. | <i>Meals on Wheels, client diet sheets, invoices</i> |
| ✓ | Address changes in conditions that affect client/patient care plan. | <i>Modify food texture according to client needs</i> |
| ✓ | Develop expenditures for budget planning. | <i>Input into capital equipment requirements</i> |
| <input type="checkbox"/> | Develop internal control procedures. | _____ |
| ✓ | Ensure compliance with regulations. | <i>Public Health, OH&S, policies and procedures</i> |
| <input type="checkbox"/> | Other (specify) | _____ |

13 Physical Demands See Page 32 in Guidebook

(a) What **physical effort** is required on a **regular** basis for your job? Please provide examples that are applicable to your job.

Indicate the duration of time that the activity is present during the normal workday or shift. (e.g. For an 8 hour shift 6 hrs = 75%, 4 hrs = 50%, 2 hrs = 25%, 1 hr = 12%, ½ hr = 6%). **Percentages may not add to 100%.**

Place a checkmark in the chart below indicating the frequency of occurrence over a year. Indicate weight where applicable.

Light weight up to 9 kg/20 lbs

Medium weight over 9 kg/20 lbs

Heavy weight over 23 kg/50 lbs

Occasional - means the activity occurs once in a while.

Frequent - means the activity occurs often.

Continuous - means the activity occurs almost every day.

ACTIVITY EXAMPLES	WEIGHT	DURATION	FREQUENCY		
	Light, Medium, Heavy (specify)	Approximate % of time/day	Occasional	Frequent	Continuous
<i>Standing</i>	<i>L - H</i>	<i>50 90%</i>			✓
<i>Lifting</i>	<i>L - H</i>	<i>6 80%</i>			✓
<i>Walking</i>		<i>10 80%</i>			✓
<i>Carrying</i>	<i>L - M</i>	<i>6 10%</i>			✓
<i>Stretching/reaching</i>	<i>L</i>	<i>2 100%</i>			✓
<i>Pushing/pulling</i>	<i>L - M</i>	<i>2 20%</i>			✓
<i>Bending</i>		<i>40%</i>			✓
<i>Twisting</i>		<i>40%</i>			✓
<i>Crouching</i>	<i>L - M</i>	<i>3 5%</i>		✓	
<i>Climbing ladders/stools</i>	<i>L</i>	<i>2 3%</i>			✓
<i>Wringing cloths</i>		<i>6%</i>			✓
<i>Repetitive body motion</i>		<i>6 12%</i>			✓
<i>Sitting</i>		<i>18 25%</i>			✓

13 Physical Demands (cont d)

(b) Does your work require **accurate hand/eye or hand/foot coordination**? Please provide examples that are applicable to your job.

Indicate the duration of time that the activity is present during the normal workday or shift. (e.g. For an 8 hour shift 6 hrs = 75%, 4 hrs = 50%, 2 hrs = 25%, 1 hr = 12%, ½ hr = 6%). **Percentages may not add to 100%.**

Place a checkmark in the chart below indicating the frequency of occurrence over a year.

Occasional - means the activity occurs once in a while

Frequent - means the activity occurs often.

Continuous - means the activity occurs almost every day.

ACTIVITY EXAMPLES	DURATION	FREQUENCY		
	Approximate % of time/day	Occasional	Frequent	Continuous
<i>Food preparation</i>	6 65%			✓
<i>Doing dishes/scrubbing</i>	12 25%			✓
<i>Pour/portion/serve/tray line</i>	2 10%			✓
<i>Using knives</i>	6 25%			✓
<i>Equipment operation</i>	5 25%			✓
<i>Driving</i>	20 50%	✓		
<i>Cleaning</i>	5%			✓
<i>Clerical</i>	6 30%			✓
<i>Carrying/lifting</i>	6 25%			✓
<i>Stirring</i>	25%			✓
<i>Sorting items</i>	6 12%			✓

14 Sensory Demands See Page 36 in Guidebook

(a) What **Visual Effort** is required on a **concentrated** basis in your job? Please provide examples that are applicable to your job.

Indicate the duration of time that the activity is present during the normal workday or shift. (e.g. For an 8 hour shift 6 hrs = 75%, 4 hrs = 50%, 2 hrs = 25%, 1 hr = 12%, ½ hr = 6%). **Percentages may not add to 100%.**

Place a checkmark in the chart below indicating the frequency of occurrence over a year.

Occasional - means the activity occurs once in a while.

Frequent - means the activity occurs often.

Continuous - means the activity occurs almost every day.

ACTIVITY EXAMPLES	DURATION	FREQUENCY		
	Approximate % of time/day	Occasional	Frequent	Continuous
<i>Reading/writing</i>	6 50%			✓
<i>Observing residents</i>	3 12%			✓
<i>Pour/portion/serve</i>	10 37%			✓
<i>Operating equipment</i>	5-25%			✓
<i>Evaluating food service</i>	6 35%			✓
<i>Observing staff</i>	6 12%			✓

14 Sensory Demands (cont d)

(b) Does your job require that you **Listen Attentively**? Please provide examples that are applicable to your job.

Indicate the duration of time that the activity is present during the normal workday or shift. (e.g. For an 8 hour shift 6 hrs = 75%, 4 hrs = 50%, 2 hrs = 25%, 1 hr = 12%, ½ hr = 6%). **Percentages may not add to 100%.**

Place a checkmark in the chart below indicating the frequency of occurrence over a year.

Occasional - means the activity occurs once in a while.

Frequent - means the activity occurs often.

Continuous - means the activity occurs almost every day.

ACTIVITY EXAMPLES	DURATION	FREQUENCY		
	Approximate % of time/day	Occasional	Frequent	Continuous
<i>Staff</i>	6-12%			✓
<i>Patients/clients</i>	6 25%			✓
<i>Equipment/mechanical sounds</i>	80%			✓
<i>Phone</i>	20%			✓

(c) Must attention be shifted frequently from one job detail to another?

- Yes
- No

If yes, please give examples: **Frequent interruptions**

15 Working Conditions See Page 40 in Guidebook

(a) Are you exposed to some degree of **unpleasantness** in the day-to-day activities of your job? **Check all conditions that apply to you, and indicate only one of "occasional", "frequent", "continuous".**

Occasional - means the condition occurs once in a while.

Frequent - means the condition occurs often.

Continuous - means the condition occurs almost every day.

CONDITION (specify if applicable)	OCCASIONAL	FREQUENT	CONTINUOUS
Blood/body fluids	✓		
Chemical substances (specify) <i>Cleaning supplies</i>			✓
Cold			✓
Congested workplace	✓		
Dust <i>Flour</i>	✓		
Extreme temperature			✓
Foul language	✓		
Grease		✓	
Head lice	✓		
Heat			✓
Inadequate lighting	✓		
Inadequate ventilation	✓		
Insects, rodents, etc.	✓		
Interruptions			✓
Isolation			
Latex			
Moisture			✓
Mold	✓		
Multiple deadlines			✓
Noise			✓
Odour	✓		
Oil	✓		
Radiation exposure (specify) Microwave		✓	
Second hand smoke			
Soiled linens			✓
Steam			✓
Transporting or handling human remains			
Travel			
Vibration			✓
Other (specify) <i>Slippery and/or cement floors</i>			✓

15 Working Conditions (cont d)

(b) Is there some degree of exposure to **hazards** in the day-to-day activities of your job? **Check all hazards that apply to you, and indicate only one of "occasional", "frequent", "continuous".**

Occasional - means exposed to hazards once in a while.

Frequent - means exposed to hazards often.

Continuous - means exposed to hazards almost every day.

HAZARD (specify if applicable)	OCCASIONAL	FREQUENT	CONTINUOUS
Abusive clients	✓		
Blood/body fluids	✓		
Chemical substances (specify)			✓
Travelling in inclement weather <i>Meetings at other facilities</i>	✓		
Excessive/unpredictable weights	✓		
Exposure to infectious disease (specify) <i>From contaminated dishes and items left on trays</i>	✓		
Extreme noise			✓
Faulty/inadequate equipment	✓		
Personal injury	✓		
Personal safety at risk due to isolation			
Radiation exposure (specify) <i>Microwave</i>	✓		
Sharp objects			✓
Small aircraft			
Steam			✓
Verbal and/or physical abuse	✓		
Video display terminal			
Violence	✓		
Working from heights			
Other (specify) <i>Slippery floors</i>			✓

(c) Do you have to take certain training, precautions or wear protective clothing to avoid a work injury? (Check one and provide an explanation or example of the type of precaution(s) normally taken).

Yes

No

Please explain your answer: **WHMIS, PART, TLR**

16 Other Comments See Page 44 in Guidebook

Please add any additional information or comments and reference the specific job fact sheet section and question as appropriate.

USE ADDITIONAL SHEETS IF NECESSARY.

17 Signatures See Page 46 in Guidebook

(a) Single job submission

Signature: _____

Date: _____

(b) Multiple job/group submission

Signatures:

Date: _____

