


Job Evaluation Rating Documentation

<p>CUPE, SEIU, SGEU, SAHO</p> 	<p>Job Title <u>Food Services Worker</u></p> <p>Date <u>October, 2000</u></p> <p>Revised Date <u>2004; June 29, 2006</u></p> <p>Revised Date _____</p>	<p>Code</p> <p><u>019</u></p>
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<p>Decision Making</p> <p>Duties performed are time-structured. Some choice of action when dealing with menu changes and specialized diets. Follows well-defined departmental guidelines.</p>	<p>Degree</p> <p><u>2.0</u></p>
<p>Education</p> <p>Grade 10.</p>	<p><u>1.0</u></p>
<p>Experience</p> <p>No previous experience. Six (6) months on the job to learn all aspects of food service operations, (e.g., food preparation, tray assembly, serving, till operation, cleaning/sanitizing equipment and food areas) and become familiar with region/facility/department policies and procedures.</p>	<p><u>2.0</u></p>
<p>Independent Judgement</p> <p>Food service work is based on established work methods and guidelines. There is some choice in dealing with menu substitutions.</p>	<p><u>2.0</u></p>
<p>Working Relationships</p> <p>Requires courtesy and tact when communicating with clients/patients/residents and requires two-way communication between co-workers and supervisors to deal with minor operating problems.</p>	<p><u>2.0</u></p>

Impact of Action	Degree
Provides safe food handling and dietary support to meet quality and service requirements. Improperly assembled trays require that others make corrections and result in minor delays in meal service. Improper food handling and sanitation may result in minor discomfort for clients/patients/residents.	<u>1.5</u>
Leadership and/or Supervision May show others how to perform tasks or duties by familiarizing new employees with the work areas and processes.	<u>1.0</u>
Physical Demands Frequent physical effort such as standing and walking while lifting light to heavy objects, working on the tray line, and working in the dish room. Hand-eye coordination is required when preparing food.	<u>3.0</u>
Sensory Demands Occasional sensory effort while operating till, listening to equipment sounds, and reading with periods of visual attention during tray assembly.	<u>1.5</u>
Environment Regular exposure to major hazards such as extreme temperatures, steam, sharp objects, and noise.	<u>4.0</u>