


## Job Evaluation Rating Documentation

<p><b>CUPE, SEIU, SGEU, SAHO</b></p> 	<p><b>Job Title</b> <u>Cook</u></p> <p><b>Date</b> <u>October, 2000</u></p> <p><b>Revised Date</b> <u>2004; June 29, 2006</u></p> <p><b>Revised Date</b> _____</p>	<p><b>Code</b></p> <p><u>024</u></p>
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<p><b>Decision Making</b></p> <p>Some choice of action in following prescribed practices organizing, producing and distributing food and beverages. Adjusts menus for special diets and solves problems associated with shortages in supply for special diets, catering and special events.</p>	<p><b>Degree</b></p> <p><u>3.0</u></p>
<p><b>Education</b></p> <p>Grade 10. Journeyperson Cook certificate (6 months/24weeks/720 classroom hours).</p>	<p><u>2.5</u></p>
<p><b>Experience</b></p> <p>Requires previous experience of thirty (30) months apprenticeship time. Requires six (6) months on-the-job experience in order to become familiar with timelines, special diets, large quantity food production and region/facility/department policies and procedures. Total experience requirement is thirty-six (36) months.</p>	<p><u>6.0</u></p>
<p><b>Independent Judgement</b></p> <p>Performs work defined by safe food handling guidelines. Solves minor operating problems such as equipment failure. Direction is sought from supervisor when dealing with menu problems beyond their scope.</p>	<p><u>3.0</u></p>
<p><b>Working Relationships</b></p> <p>Requires common courtesy and tact in communication with special needs clients/patients/residents and co-workers.</p>	<p><u>2.0</u></p>

<b>Impact of Action</b>	<b>Degree</b>
Organizes, produces and distributes food and beverages to meet quality and service requirements. Has input into service evaluation through client/customer satisfaction surveys. Unsatisfactory meals may cause embarrassment in clients/patients/residents, family, staff relations. Misjudgement in organizing the handling of food may result in wastage and serious short term injury/discomfort.	<u>2.5</u>
<b>Leadership and/or Supervision</b> Provides occasional direction and functional guidance to others assisting in the kitchen.	<u>2.0</u>
<b>Physical Demands</b> Frequent physical effort such as standing, walking, lifting light to heavy objects and hand-eye coordination associated with food preparation.	<u>3.0</u>
<b>Sensory Demands</b> Regular sensory effort in observing food appearance, temperature, listening to equipment sounds and food preparation.	<u>2.0</u>
<b>Environment</b> Regular exposure to major hazards such as heat, temperatures extremes, steam, sharp objects, and noise.	<u>4.0</u>