


Job Evaluation Rating Document

<p>CUPE, SEIU, SGEU, SAHO</p> 	<p>Job Title <u>Cook</u></p> <p>Date <u>October, 2000</u></p> <p>Revised Date <u>2004; June 29, 2006</u></p> <p>Revised Date <u>May 8, 2019</u></p>	<p>Code</p> <hr/> <p>024</p>
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<p>Decision Making</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.</p>	<p>Degree</p> <hr/> <p>3.0</p>
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<p>Education</p> <p>Grade 10. Journeyperson Cook certificate (6 months/24 weeks/720 classroom hours).</p>	<p>Degree</p> <hr/> <p>2.5</p>
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<p>Experience</p> <p>Previous experience of thirty (30) months apprenticeship time plus six (6) months-on-the-job experience in order to become familiar with timelines, special diets, large quantity food production and department policies and procedures.</p>	<p>Degree</p> <hr/> <p>6.0</p>
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<p>Independent Judgement</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.</p>	<p>Degree</p> <hr/> <p>3.0</p>
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<p>Working Relationships</p> <p>Requires common courtesy and tact in communication with clients/patients/residents/co-workers.</p>	<p>Degree</p> <hr/> <p>2.0</p>
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Impact of Action Unsatisfactory meals may cause embarrassment in clients/patients/residents, family, staff relations. Misjudgement in organizing the handling of food may result in serious short term injury/discomfort.	Degree <u>2.5</u>
Leadership and/or Supervision Provides occasional guidance to the primary function of others.	Degree <u>2.0</u>
Physical Demands Frequent physical effort such as standing, walking and lifting. Frequent periods requiring accurate hand-eye coordination when preparing food.	Degree <u>3.0</u>
Sensory Demands Regular sensory effort in observing food appearance, temperature, listening to equipment sounds and food preparation.	Degree <u>2.0</u>
Environment Regular exposure to major hazards such as heat, steam, sharp objects and noise.	Degree <u>4.0</u>