


Job Evaluation Rating Document

<p>CUPE, SEIU, SGEU, SAHO</p> 	<p>Job Title <u>Assistant 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 7, 2019</u></p>	<p>Code</p> <p><u>225</u></p>
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<p>Decision Making</p> <p>Follows clearly prescribed practices in assisting with production and distribution of food. May choose appropriate diet substitutions. Makes minor operating decisions associated with the sequence of activities. Some choice of action when preparing special diets or nourishments.</p>	<p>Degree</p> <p><u>2.5</u></p>
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<p>Education</p> <p>Grade 10. Professional Cooking certificate (Sask Polytech 1048 hours).</p>	<p>Degree</p> <p><u>2.5</u></p>
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<p>Experience</p> <p>Six (6) months previous experience working in a food services operation including cooking experience. Six (6) months on-the-job experience to learn food services routines/operations and become familiar with department policies and procedures.</p>	<p>Degree</p> <p><u>4.0</u></p>
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<p>Independent Judgement</p> <p>Follows well defined established methods. Deals with minor operating problems such as diet substitutions or grocery shortages.</p>	<p>Degree</p> <p><u>2.5</u></p>
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<p>Working Relationships</p> <p>Requires common courtesy and tact in communication with clients/patients/residents and co-workers.</p>	<p>Degree</p> <p><u>2.0</u></p>
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Assistant Cook

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<p>Impact of Action</p> <p>Unsatisfactory meals may cause embarrassment in client/patient/resident, family and staff relations. Misjudgment in the preparing and handling of food may result in serious short-term injury/discomfort.</p>	<p>Degree</p> <p>2.5</p>
<p>Leadership and/or Supervision</p> <p>Shows new employees how to perform tasks or duties. Provides advice to Food Services Workers regarding use of equipment, sanitation methods and food preparation.</p>	<p>Degree</p> <p>1.5</p>
<p>Physical Demands</p> <p>Frequent physical effort such as standing, walking and lifting light to heavy objects. Frequent accurate hand-eye coordination associated with food preparation.</p>	<p>Degree</p> <p>3.0</p>
<p>Sensory Demands</p> <p>Regular sensory effort preparing/portioning food and assembling/disassembling trays.</p>	<p>Degree</p> <p>2.0</p>
<p>Environment</p> <p>Regular exposure to major hazards such as heat, steam, sharp objects and noise.</p>	<p>Degree</p> <p>4.0</p>