
FACILITIES SUBSECTOR COLLECTIVE AGREEMENT BENCHMARK

Job Family: Food Services
Grid: 10

Class Series: Food Service Workers
Class Title: Food Service Worker II (Cook's Helper)

I. Level Definition

Positions at this level measure and combine food and beverage ingredients by procedures such as grinding, blending and slicing.

II. Typical Duties

- (1) Prepares items such as vegetables and fruit by procedures such as slicing, dicing and grating.
- (2) Prepares items such as meat, fish and poultry by procedures such as grinding, flouring and breading.
- (3) Prepares food items such as sandwich fillings and salads by procedures such as combining, mixing and/or blending ingredients; measures, mixes, grates and/or blends food ingredients.
- (4) Delivers food items from storage areas to work areas; removes food items from packaging, cans and/or freezer; labels, packages and transfers food items to freezer storage.
- (5) Withdraws food items from freezer for plating or heating; rotates food items in freezer as directed.
- (6) Performs other related duties as assigned.

III. Qualifications

(1) Education, Training and Experience

Grade 10 plus one year's recent, related experience or an equivalent combination of education, training and experience.

(2) Skills and Abilities

- (i) Ability to communicate effectively both verbally and in writing.
- (ii) Ability to deal with others effectively.
- (iii) Physical ability to carry out the duties of the position.
- (iv) Ability to organize work.
- (v) Ability to operate related equipment.

FACILITIES SUBSECTOR COLLECTIVE AGREEMENT BENCHMARK

Job Family: Food Services

Class Series: Food Service Workers

Grid: 8

Class Title: Food Service Worker II (Cook's Helper)

I. Level Definition

Positions at this level measure and combine food and beverage ingredients by procedures such as grinding, blending and slicing.

II. Typical Duties

- (1) Prepares items such as vegetables and fruit by procedures such as slicing, dicing and grating.
- (2) Prepares items such as meat, fish and poultry by procedures such as grinding, flouring and breading.
- (3) Prepares food items such as sandwich fillings and salads by procedures such as combining, mixing and/or blending ingredients; measures, mixes, grates and/or blends food ingredients.
- (4) Delivers food items from storage areas to work areas; removes food items from packaging, cans and/or freezer; labels, packages and transfers food items to freezer storage.
- (5) Withdraws food items from freezer for plating or heating; rotates food items in freezer as directed.
- (6) Performs other related duties as assigned.

III. Qualifications

(1) Education, Training and Experience

Grade 10 plus one year's recent, related experience or an equivalent combination of education, training and experience.

(2) Skills and Abilities

- (i) Ability to communicate effectively both verbally and in writing.
- (ii) Ability to deal with others effectively.
- (iii) Physical ability to carry out the duties of the position.
- (iv) Ability to organize work.
- (v) Ability to operate related equipment.