

**SCHOOL DISTRICT #42  
Maple Ridge - Pitt Meadows**

**JOB DESCRIPTION**

<b>JOB TITLE:</b>	Cafeteria Assistant	<b>DATE:</b>	May 1999
		<b>REVISED:</b>	September 2009
<b>PAY GRADE:</b>		<b>LOCATION:</b>	Secondary Schools

**SUMMARY:** Under the direction of the teaching chef, assists with the supervision of students and maintenance of the teaching kitchen.

**DUTIES:**

1. Assists the teaching chef in the supervision of students.
2. Assists in the preparation of a variety of cafeteria-style foods. May assist the teaching chef in the teaching of cooking or baking methods and skills. Supervises students' progress in reading and understanding basic recipes.
3. Assists at the serving counter during meal hours.
4. Operates cash register during meal hours.
5. Sweeps and mops floors.
6. Washes walls, worktables, refrigerators, freezers, equipment, meat blocks and tables in the cafeteria.
7. Operates dishwasher and other kitchen equipment.
8. Cleans cooking vessels by hand.
9. Operates washer and dryer.
10. Transfers supplies between storage and work areas.
11. Launders kitchen towels, aprons, etc.
12. Performs other assigned comparable duties which are within the scope of knowledge, skills and ability required by this position.

**REQUIRED KNOWLEDGE, ABILITY AND SKILLS:**

- 1. Successful completion of Grade 10.
- 2. Three months of related experience.
- 3. Possession of a B. C. Foodsafe Certificate.
- 4. Basic knowledge of cleaning materials, methods and equipment used in a cafeteria/kitchen. Experience in commercial cooking establishments is desirable.
- 5. Ability to operate a cash register.
- 6. Ability to communicate and function effectively and harmoniously in a student/teaching environment.
- 7. Sufficient physical strength, health and coordination to perform a variety of moderately heavy physical and manual tasks.

**JOINT COMMITTEE MEMBER'S SIGNATURES:**
