SCHOOL DISTRICT #42 Maple Ridge - Pitt Meadows

JOB DESCRIPTION

JOB TITLE:

Teaching Kitchen Assistant I

DATE:

October 2012

REVIEWED:

May 2017

PAY GRADE:

LOCATION:

Secondary Schools

SUMMARY:

Under the direction of the teaching chef, assists with the supervision of

students and sanitation and organization of the teaching kitchen.

DUTIES:

- 1. Assists the teaching chef in the instruction of sanitation and kitchen organization processes and procedures and supervises students' progress in applying their learning.
- 2. Supervises students in the cafeteria during the lunch hour.
- 3. Sweeps and mops floors.
- 4. Washes walls, worktables, refrigerators, freezers, equipment, meat blocks and tables in the cafeteria.
- 5. Operates dishwashers, washers and dryers, and a variety of other kitchen equipment.
- 6. Cleans cooking vessels by hand.
- 7. Operates cash register as required.
- 8. Transfers supplies between storage and work areas.
- 9. Launders kitchen towels, aprons, etc.
- 10. 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 recent relevant experience.
- 3. Possession of a B. C. Foodsafe Certificate (Level 1).
- 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:

Augula Mung

Bons