SCHOOL DISTRICT #42 Maple Ridge - Pitt Meadows

JOB DESCRIPTION

JOB TITLE:

Teaching Kitchen Assistant II

DATE:

October 2012

Reviewed:

October 2017

PAY GRADE:

LOCATION:

Secondary Schools

SUMMARY:

Under the direction of the teaching chef, assists with the supervision of students, daily food preparation, and maintenance of the teaching kitchen.

DUTIES:

- 1. Assists the teaching chef in the supervision of students.
- 2. Performs basic cooking and food preparation tasks utilizing knife skills, correct terminology, and a variety of cooking methods including following recipes, and weighing and measuring food accurately.
- 3. Assists the teaching chef in the instruction of basic cooking/baking methods, procedures, and skills. Supervises students' progress in reading, understanding and executing basic recipes.
- 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 dishwashers and other kitchen equipment such as: meat slicers, knives, standing mixer, grills, flat tops, ovens, steam kettle, deep fryers, microwaves, etc.
- 8. Cleans cooking vessels by hand such as: meat slicers, steam kettles, etc. and assists in the various cleaning duties performed by Teaching Kitchen Assistant I as required.
- 9. Operates washer and dryer and launders kitchen towels, aprons, etc.
- 10. Transfers supplies between storage and work areas.

- 11. Ensures a safe working environment by assisting with the supervision of students in the application of safe processes and procedures for working in a kitchen.
- 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 plus the Professional Cook 1 Certificate of Qualification or the equivalent training and experience.
- 2. One (1) year of recent relevant experience.
- 3. Basic knowledge of cleaning materials, methods and equipment used in a cafeteria/kitchen. Experience in commercial cooking establishments is desirable.
- 4. Ability to operate a cash register.
- 5. Ability to communicate and function effectively and harmoniously in a student/teaching environment.
- 6. Sufficient physical strength, health and coordination to perform a variety of moderately heavy physical and manual tasks.

JOINT COMMITTEE MEMBER'S SIGNATURES:

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