

Position: **Benchmark Job #234**

Ministry: Health

Working Title: **Line Cook**

Branch: Vancouver Detox

Level: Range 11

Location: Vancouver

NOC Code: 6242

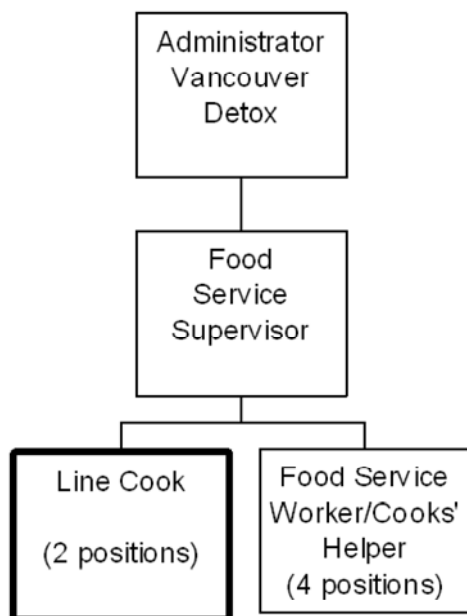
PRIMARY FUNCTION

To prepare a variety of meals according to regular or special diets.

JOB DUTIES AND TASKS

1. Prepares and cooks a variety of meals
 - a. cooks and prepares breakfast, lunch, dinner, special dietary items, catering items, snacks, desserts and baked goods by following menus and recipes
 - b. determines quantities used and best preparation method for perishable supplies to maximize food use
 - c. ensures that all food is prepared and portioned as outlined in the portions control menus
 - d. ensures that food is served at the correct temperature through accurate recording of food temperatures
 - e. ensures that store supplies are taken out for the next day
 - f. operates dish machine, steam chests, deep fryers, toasters, and ovens
 - g. uses slicer, knives and choppers
 - h. recommends changes to menus
 - i. substitutes ingredients as required
 - j. decorates cakes to present food with eye appeal
 - k. trains, assigns, monitors and reviews the work of Cooks' Helpers and Food Service Workers (2 FTE's) on safe food preparation and cleaning
 - l. takes food samples for quality control
2. Receives and stores food items
 - a. receives deliveries of store items and supplies and checks for damage and quality and validates receipt as ordered
 - b. stores deliveries in appropriate areas such as meat in the freezer and produce in the refrigerator
 - c. checks temperatures of domestic refrigerators and freezers and adjusts temperature if required
 - d. takes inventory and completes food supply order forms
 - e. ensures supplies coincide with menus
3. Performs other related duties
 - a. checks prepared foods for number of servings per yield
 - b. ensures that work areas are kept clean and tidy
 - c. notes maintenance requirements of equipment

- d. moves supplies of meat, sugar, flour and other cooking ingredients
- e. cleans oven, vents, exhaust systems and sweeps floors



FACTOR	REASON FOR CLASSIFICATION	DEGREE	POINTS
1	<p>JOB KNOWLEDGE</p> <p>Understand and apply the accepted methods of institutional food preparation to prepare and cook a variety of meals for a facility, instruct Food Service Workers in food preparation and safe food handling techniques and recommend changes in menus.</p>	E	145
2	<p>MENTAL DEMANDS</p> <p>Judgement to recognize known differences and determine the priority of tasks to prepare a variety of meals and assign tasks to Food Service Workers.</p>	C	60
3	<p>INTERPERSONAL COMMUNICATION SKILLS</p> <p>Discretion required to exchange information needing an explanation to provide direction to Food Service Workers to complete work tasks.</p>	C	30
4	<p>PHYSICAL COORDINATION AND DEXTERITY</p> <p>Significant coordination and dexterity required to use kitchen knives in repetitive motions.</p>	D	22.5
5	<p>RESPONSIBILITY FOR WORK ASSIGNMENTS</p> <p>Guided by specific procedures, select a course of action to complete assignments using previous instructions and menus to prepare and cook a variety of meals in an institution, instruct Food Service Workers in food</p>	C	50

	preparation, substitute ingredients and use leftovers to best advantage and ensure safe cooking of meals.		
6	RESPONSIBILITY FOR FINANCIAL RESOURCES Some financial responsibility to validate that incoming meat supplies and food are in acceptable condition as ordered.	C	15

FACTOR	REASON FOR CLASSIFICATION	DEGREE	POINTS
7	RESPONSIBILITY FOR PHYSICAL ASSETS/INFORMATION Moderate responsibility to determine quantities used and best preparation method for perishable supplies to maximize food use.	C	15
8	RESPONSIBILITY FOR HUMAN RESOURCES Responsibility to assign, monitor and review the work of Cooks' Helpers and Food Service Workers (2 FTEs).	CD	14
9	RESPONSIBILITY FOR WELL BEING/SAFETY OF OTHERS Significant care and attention to ensure proper food preparation and safe food for residents in an institution.	D	25
10	SENSORY EFFORT/MULTIPLE DEMANDS Focused sensory concentration to frequently smell and observe to prepare and cook food.	C	12
11	PHYSICAL EFFORT Relatively heavy physical effort to occasionally lift and carry heavy store items such as meat and sugar.	D	18
12	SURROUNDINGS Exposure to frequent excessive heat from ovens, steamchest, stock pots, grills and deep friers.	C	6
13	HAZARDS Moderate exposure to hazards from frequently working around sharp knives, steam and heat.	C	6

Total Points: 418.5

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