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## FACILITIES SUBSECTOR COLLECTIVE AGREEMENT BENCHMARK

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**Job Family:** Food Services

**Class Series:** Food Service Workers

**Grid:** 10

**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.

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## FACILITIES SUBSECTOR COLLECTIVE AGREEMENT BENCHMARK

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**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.