

**SCHOOL DISTRICT NO. 63
(SAANICH)**

JOB DESCRIPTION

CLASSIFICATION

School Support Worker

POSITION

Culinary Arts Kitchen Assistant

SUMMARY

Under the direction of a School Administrator, provides support to students in the Culinary Arts program where staff are to prepare and mentor students in the operation of a fully functional commercial teaching kitchen.

DUTIES

- Provides direct educational support to students in the Culinary Arts program by demonstrating and reinforcing food preparation techniques
- Supports students in the development of self-esteem, personal skills, hobbies and interests that promotes and builds positive relationships and rapport
- Monitors students and problem solves with them in assisting with industry expectations of food preparation, presentation, service and portion control
- Assists all students with carrying out programs as recommended by professional staff by offering demonstrations to students in the preparation of foods which may include salads, sandwiches, meats, vegetables, baked goods and other items
- Organizes and prepares food items
- Prepares and cleans up for cooking classes
- Launders and maintains Chef jackets and aprons
- Operates cash register and assists with cash handling procedures
- Maintains and practices Food Safe standards (e.g. dish washing, food storage, kitchen and equipment cleanliness, proper rotation and storage of food, laundry, etc.)
- Supports the teacher
- Trains and orientates new staff, TTOC's on commercial kitchen best practices
- Maintains economic use of food supplies
- Shops, purchases, orders and receives supplies
- Assists with the safe operation and routine maintenance of commercial kitchen equipment (e.g. deep fryers, ovens)
- Responds to food service requests (e.g. take outs and coffee services)
- Assists with menu planning

** Performs other assigned duties that are within the area of knowledge and skills required by the job description.*

QUALIFICATIONS

- Minimum Level 1 Professional Cook Certificate or Hotel Restaurant Management Diploma
- Two years of commercial kitchen experience with a minimum of one year working in an environment with children and youth
- Advanced Specialized relevant skills in food preparation and marketing
- Advanced knowledge of commercial kitchen food preparation, presentation, service and portion control, cooking and baking techniques
- Six months related cashiering experience
- Valid B.C. Class 5 Driver's license
- Food Safe Certificate Level 2

- WHMIS certificate
- Basic knowledge of WHMIS legislation

** Or an equivalent combination of training and experience.*

DESIRABLE SKILLS

- Demonstrated ability to multi-task and manage in a fast-paced high stress environment with youth

** Applicants will be expected to possess the physical condition and health necessary to carry out the required duties of this position.*

DATE

March 2022

April 2013