

3.2.3 GENERAL KITCHEN HELPER

Nature of the work

The principal and customary work of an employee in this class of employment consists in carrying out simple tasks in a kitchen or a cafeteria, such as the maintenance of the premises and the equipment, handling and transporting provisions, food and utensils as well as preparing food and serving in the cafeteria. In general, he or she works according to instructions or under the supervision of a cook or head cook of the kitchen or cafeteria.

Characteristic functions

The duties of the employee in this class of employment consist in the simple preparation of food, such as peeling and cutting up vegetables, cutting up cheeses and meats, warming up precooked dishes and apportioning food and meals, helping to prepare diets, serving at the counter or in a small restaurant or snack bar, setting up, dismantling and cleaning tables, handling trolleys and carrying food from the storeroom to the kitchen, washing heavy pots and loading dishes in the dishwasher, cleaning work premises, cold storage rooms and disposing of the garbage outside the kitchen.

As part of his or her duties, the employee may use equipment, such as heating plates or counters and microwave and conventional ovens.

He or she may work as a cashier in a cafeteria or as a vending machine attendant.

If need be, he or she performs any other related duty.

Required qualifications

No specific qualifications are required.