

POSITION DESCRIPTION

Children's Services Cook (POS1276 POS1281 POS1286 POS1291 POS1296 POS1301)

Directorate:	Community and Culture	Department:	Children's Services		
Position Grade:	4	Reports to:	Nominated Supervisor		
Last review:	March 2016	Next review:	March 2018	Version No.:	4.0

Position purpose:

To provide nutritious and hygienically prepared meals at the child care centre, and maintain a hygienic kitchen/equipment in accordance with current food safety standards, national regulations and relevant health regulations.

Key accountabilities/responsibilities:

Responsible for:

- 1) Planning, preparing and cooking nutritious meals that are culturally appropriate for children aged 0-6 years
- 2) Evaluating and rotating the menu on a regular basis
- 3) Following Council's policies and procedures when carrying out work to ensure risks are managed. Report all incidents, risks and issues to Management on a timely manner.

Decisions made in the position:

- 1) Order supplies as necessary complying with Council's procedures in conjunction with the Nominated Supervisor
- 2) Prepare meals and snacks in compliance with the Centre daily routine
- 3) Recommend equipment purchases/replacement and maintenance as necessary
- 4) Evaluate food supplies and equipment performance in conjunction with the Nominated Supervisor

Decisions referred:

1) Budgetary requirements for purchase of equipment and resources

Key issues/challenges:

- 1) Time management
- 2) Meeting individual children's dietary needs within the whole group
- 3) Incorporating cultural diversity in menu planning

Key working relationships:

- Nominated Supervisor and centre staff
- Families and children at the centre

• Suppliers of food and equipment

 All centre based cooks across Early Childhood Services



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POSITION SPECIFICATION

Whilst the criteria described below is indicative of the nature of this role, for the purpose of this hiring process please only address the selection criteria listed in the job application.

ESSENTIAL CRITERIA

Qualifications/Licences

- Accredited food safety/food handling course, nutrition and menu planning course, or working towards this qualification
 - This position is subject to a working with children check please provide your current working with children check verification number

Experience

- Application of relevant food safety standards and guidelines in a child care environment
- Evaluating menus, food supplies and equipment

Knowledge and Skills

- Knowledge of Work Health and Safety practices, the principles of Equal Employment Opportunity, ethical practice and multi-cultural diversity
- Knowledge of hygienic food preparation and safety, and relevant food safety standards and guidelines
- Effective communication and interpersonal skills

DESIRABLE CRITERIA

Qualifications/Licences/Experience/Knowledge and Skills

- Demonstrated experience in planning and delivering nutritionally based and culturally appropriate meals in a child care environment
- Current Class C Drivers Licence
- Flexible attitude to responsibilities





Our vision:

Aspiring to do great things – for ourselves, our community and our growing city.

> Our values: Ambitious Authentic Collaborative Decisive

Generous