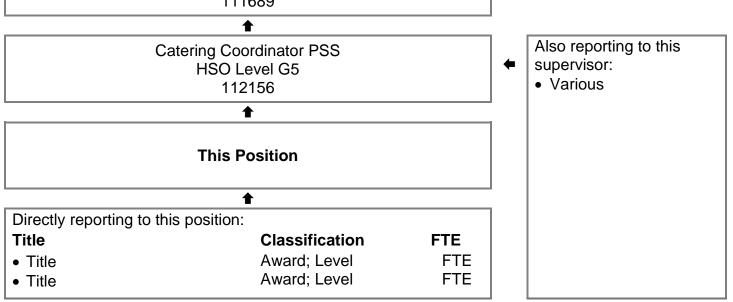


## **HSS REGISTERED**

# Food Service Attendant Hospital Support Workers Agreement; Level 1/2 Position Number: 114351 Catering Department Rockingham General Hospital Infrastructure, Facilities Management & Health Services Support FRP Zone Corporate Operations Group / South Metropolitan Health Service Reporting Relationships Support Services Manager HSO Level G8 111689



### **Key Responsibilities**

Assists in the preparation, plating and delivery of meals. Maintains a clean and hygienic work environment in accordance with the relevant Food Safety Standards.



Care 
Integrity 
Respect 
Excellence 
Teamwork

# Brief Summary of Duties (in order of importance)

### 1. Food Service Attendant

- 1.1 Complies with the HACCP guidelines for the safe preparation, distribution and storage of food.
- 1.2 Assist the Leading Hand in achieving daily objectives.
- 1.3 Actively participates in HACCP and quality monitoring and recording systems.
- 1.4 Participate in food and beverage production and distribution to patients as required.
- 1.5 Complete kitchen cleaning according to the relevant cleaning schedule.
- 1.6 Contributes to the delivery of customer focussed service.
- 1.7 Works cooperatively and collaboratively with other members of the Patient Support Services Team.
- 1.8 Contributes to the cost efficient use of hospital resources.
- 1.9 Liaise with Dietetic, Speech Pathology and other departments as required.

# 2. SMHS Governance, Safety and Quality Requirements

- 2.1 Participates in the maintenance of a safe work environment.
- 2.2 Participates in an annual performance development review.
- 2.3 Supports the delivery of safe patient care and the consumers' experience including participation in continuous quality improvement activities in accordance with the requirements of the National Safety and Quality Health Service Standards and other recognised health standards.
- 2.4 Completes mandatory training (including safety and quality training) as relevant to role.
- 2.5 Performs duties in accordance with Government, WA Health, South Metropolitan Health Service and Departmental / Program specific policies and procedures.
- 2.6 Abides by the WA Health Code of Conduct, Occupational Safety and Health legislation, the Disability Services Act and the Equal Opportunity Act.

# 3. Undertakes other duties as directed.

# **Work Related Requirements**

### **Essential Selection Criteria**

- 1. Knowledge of common therapeutic patient diets and allergies.
- 2. Demonstrated ability to follow written and verbal instructions.
- 3. Demonstrated knowledge of Food Safety and Hygiene principles.
- 4. Proven ability to work with minimum supervision and a small team.
- 5. Demonstrated commitment to a customer focused service.

### **Desirable Selection Criteria**

- 1. Previous catering experience servicing vulnerable persons.
- 2. Current knowledge and commitment to Equal Opportunity in all aspects of employment and service delivery.

### **Appointment Prerequisites**

Appointment is subject to:

- Provision of the minimum identity proofing requirements.
- Successful Criminal Record Screening Clearance.
- Successful Pre-Employment Integrity Check.
- Successful Pre-Employment Health Assessment.

# Certification

The details contained in this doo responsibilities and other requir				duties,
Manager / Supervisor Name	Signature	or	HE Number	Date
Dept. / Division Head Name	Signature	or	HE Number	Date
As Occupant of the position I have noted the statement of duties, responsibilities and other requirements as detailed in this document.				
Occupant Name	Signature	or	HE Number	Date
Effective Date				
HSS Registration Details (to be of Created on	completed by H	•	pdated on Febru	uary 2020