

## Job Task Analysis

# Chef



### Job Description:

**Job overview:** A Chef is responsible for assisting in the effective operation of the Kitchen. This will be achieved by working as a team with other Kitchen staff to provide the appropriate quality and level of service to members, guests and visitors and by adhering to RACV policies and procedures.

**Environment:** working in hot and cold environments inside the property.

**Psychosocial demands:** High job demand, Close interaction with work colleagues.

**Shifts:** Due to the 7 day/week nature of the operation, flexibility is required by the incumbent to assist with occasional unscheduled or on call duties and will require a presence on weekends.

**PPE:** Footwear flat with non-slip soles, enclosed toe, water and oil resistant upper; tea towels; uniform.

#### Food preparation



#### Lifting stock



#### Accessing storage



### Key Tasks:

1. Perform cooking, baking, pastry cooking and butchering duties
2. Food preparing of ingredients
3. Manage the regular rotation of stock, ensuring there is minimal wastage
4. Ensure that the kitchen is always in a clean and hygienic state
5. Maintain the equipment and utensils

Postural Tolerance	O	F	C	Comments
Sit	√			For rest breaks
Stand			√	All shift
Walk			√	Around kitchen
Kneel	√			When accessing storage
Squat	√			When accessing storage
Crawl				N/A
Twist	√			When accessing storage

Material Handling	O	F	C	Comments
Lift		√		Up to 10kgs
Carry		√		Up to 10kgs
Push	√			Use of trolley
Pull	√			Use of trolley
Reach		√		When accessing storage
Grip			√	Repetitive Utensils /Equipment Use
Dexterity			√	Repetitive Knife work

### Job Modifications:

- Task Relocation
- Limited Standing/Walking
- Reduce Manual Handling Tasks
- Buddy with another Chef

### Alternate Duties:

- Inventory Management
- Admin Tasks
- Kitchen Organisation
- Supervising