



HERITAGE LIFECARE®

Position Description

Cook/Chef

Company Overview:

Heritage Lifecare is a provider of Residential Aged Care Facilities throughout New Zealand. We aim to add value and enhance performance for all those in our facilities.

Our employees are united in our common purpose and strive to ensure the delivery of respectful and caring services, in an environment that is safe for clients.

Position Overview:

To provide a nutritious and attractive meal service for residents and manage a kitchen which meets all food hygiene standards

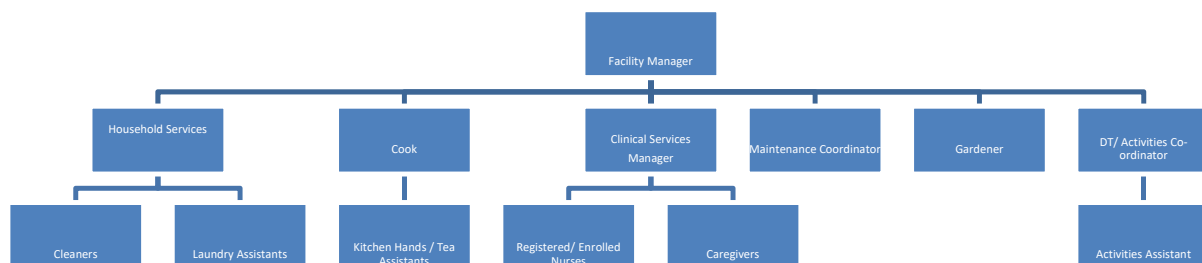
Reports to:

Facility Manager

Functional Relationships:

Facility Manager
Clinical Services Manager
All facility staff
Residents/ Relatives/ Whānau
Visitors
Suppliers
Service Contractors
Dietitian
Quality Team
Operations Manager

Generic Team Structure:



Key Accountabilities:

Key Tasks:	Performance Standards:
1. To follow policies and procedures of the facility in all matters	Is familiar with all the information and policies and procedures in the Work Area Manual and where to find them Uses correct procedures as outlined in the manuals Is familiar with the Code of Conduct & Heritage Way
2. To carry out the role of chef/cook and to manage the day to day function of the kitchen	Ensures a hygienic kitchen is maintained Ensures a pleasant, safe and nutritious meal service is provided for the residents
3. To perform the duties as set in the duty description and according to standard policies and procedures for the facility	Ensures daily work schedule is completed Checks supplies daily Performs extra necessary duties as directed by management
4. To maintain the highest standards possible in the food service	Ensures food preparation and storage follows strict food hygiene regulations Ensures kitchen hands carry out their duties appropriately Ensures cleaning schedules are completed Ensures kitchen is vermin free Communicates with other team members effectively to ensure the service operates smoothly
5. Adheres to Heritage Lifecare approved menu	Follows dietician approved menu Seeks advice on menus & special diets from the Clinical Services Manager Cooks nutritious and healthy meals
6. To provide an enjoyable dining environment for the residents	Ensures a clean quiet dining area Ensures dining tables are set up correctly Ensures staff serve meals that are pleasing to look at and at the correct temperature
7. To provide nutritious meals within budget	Ensures menus are planned to follow food requirements for residents Ensures budgets are adhered to in conjunction with management To liaise regularly and communicate any matters regarding the food service of the facility
8. To operate all equipment to manufacturer's / supplier's instructions and report any malfunctions immediately	Follows instructions regarding any equipment or machinery Maintains equipment in a clean, safe and working condition Reports maintenance required on any equipment Liaises with maintenance team when required
9. To liaise with suppliers as appropriate	Stocks are maintained so that food service will not be interrupted due to lack of supplies Contact is made with suppliers as required or arrangements made with management for contact with suppliers Emergency food supplies are kept at required levels and rotated as necessary
10. To practice care and economy in the use of supplies, equipment and time	Supplies are checked on arrival to ensure they match the order and the invoice Care is taken to manage supplies economically Equipment is cared for to avoid unnecessary damage Work time is managed efficiently and effectively
11. To respect resident rights	Knocks on resident's door before entering

	<p>Respects resident's privacy Treats residents with respect Shows respect for resident's belongings Respects confidentiality of residents Respects individual cultural and spiritual needs and values Have an understanding of the HDC Code of Rights</p>
12. To report immediately any resident issues to management	Resident concerns are reported to management
13. To provide a safe caring environment for the residents and their families/ whānau	<p>Takes all precautions to ensure the safety of the residents Speaks in a caring manner to the residents Courteous and helpful to residents/relatives/ whānau and visitors Contributes to a homelike environment</p>
14. To be familiar with emergency procedures	<p>Attends compulsory fire and emergency training sessions Fire procedures are known Civil defence procedures are known</p>
15. To contribute to a healthy and safe working environment	<p>Works in a safe manner Understands Hazard Register for the kitchen area Manages equipment in a safe manner Ensures equipment is in safe working order & faulty equipment is reported Uses all chemicals safely Reports any hazards and works towards eliminating, isolating or minimising them Work areas are kept clean, safe and tidy Reports any work accidents / incidents and completes the required documentation</p>
16. To work effectively in a team environment	<p>Understands own role & responsibilities within the team and those of other team members Offers assistance to other team members in a helpful manner Adapts routines to fit in with other members of the team Uses appropriate channels of communication Maintains a positive attitude</p>
17. To be knowledgeable on Infection Control matters pertaining to your position	<p>Hand washing procedures are known and practised Protective clothing is worn as appropriate Correct procedures are followed for disposal of food wastes</p>
18. To take responsibility for your own education requirements	<p>Seeks to update knowledge & skills by attending in-service sessions relating to job Attends compulsory education sessions Signs the attendance record Maintains an up to date personal in-service record Participates in external study programmes as directed Seeks guidance from senior staff when appropriate Participates in annual performance appraisal An up to date and current first aid certificate is preferable</p>
19. To contribute to the Quality Improvement Programme of the facility	<p>Understands the Quality system of the facility. Shows a commitment to improving the quality of the service Informs the Facility Manager regarding any change in procedure required & or development of new procedure Contributes to audit & monitoring of services</p>

	Keeps up to date with current communications Contributes to the Continuous Quality Programme as required
20. To maintain a professional appearance and attitude of responsibility, loyalty and discretion	Uniform is clean and tidy Appearance is professional according to Uniform Policy Ensures that the facilities property is treated with care and used only for the purpose intended Demonstrates punctuality and reliability at all times Demonstrates a positive work ethic Demonstrates a positive attitude towards guidance and correction Works well without supervision Performs tasks thoroughly to an appropriate standard and skill level Respects confidentiality of the Heritage Lifecare
21. To attend meetings when appropriate	Attends appropriate meetings or keeps up to date with minutes etc. Actively participates in meetings Attends the Food Services Meeting and ensures implementation of decisions made at this meeting.

Financial Authority

Nil

Core Competencies

Customer Service	Core Competencies	Solution focused	Seeks to understand the challenge in order to provide or create a workable solution for all parties. Lives in the moment and aims to provide an immediate solution. Ensures the underlying problem is highlighted with the appropriate person in order for the challenge to be managed therefore resolved in the future.
		Resilience	Maintains professional demeanour and deals effectively with pressured and difficult times. Maintains focus and intensity and remains optimistic and persistent, even under adversity. Recovers quickly from and responds constructively to setbacks. Accepts constructive feedback with an open and professional manor
		Builds rapport quickly	Builds a mutually trusting and understanding to ensure all parties involved have the other's best interests in mind. Identifies key stakeholders and seeks to build rapport effectively and efficiently to enable continued care and support is provided and business outcomes are met.
	Differentiating Competencies	Adaptability	Adjusts planned work by gathering relevant information and applying critical thinking to address multiple demands and competing priorities in a changing environment. Changes behavioural style or method of approach when necessary to achieve goal; adjusts style as appropriate to the needs of the situation. Responds to change with a positive attitude and a willingness to learn new ways to accomplish work activities and objectives.
		Authentic	Undertakes work and develops relationships with a competent, credible and reliable approach. Will raise any concerns had in a professional manner and acts in alignment of promises and commitments. Undertakes courageous conversations at the appropriate time and in a professional manner to ensure authenticity is maintained.
		Holistic view	Undertakes all aspects of work by considering the components of not only the actions or process being undertaken there and then

			but understands and considers all areas to ensure a full view of the workplace / process / situation is considered and understood.
--	--	--	--

The intent of this position description and person specification is to provide a representative summary of the major duties and responsibilities performed by employees in this job classification. Employees may be requested to perform job related tasks other than those specified in this Position Description.