

TASK ANALYSIS	CRITICAL PHYSICAL DEMANDS	CRITICAL COGNITIVE/ PSYCHOSOCIAL DEMANDS	ENVIRONMENT/ EQUIPMENT
<p>1. Receive and store supplies</p> <ul style="list-style-type: none"> Take delivery of supplies Store and rotate supplies Maintain supply levels and the supply storage facilities <p>2. Select food items</p> <ul style="list-style-type: none"> Refer to daily menu plan and recipes Locate food in refrigerator, freezer or dry goods store Move food to preparation benches <p>3. Prepare food</p> <ul style="list-style-type: none"> Locate and prepare food preparation equipment Prepare ingredients Minimise waste <p>4. Present food</p> <ul style="list-style-type: none"> Prepare for food service Carry trays or platters of prepared food to the servery Present food for service <p>5. Serve and sell food</p> <ul style="list-style-type: none"> Make cups of tea or coffee with a coffee machine Serve drinks and snack foods Portion and plates food Use cash register to exchange money for sales Complete end of service requirements <p>6. Clean and maintain premises</p> <ul style="list-style-type: none"> Transfer utensils etc. to the pot wash area Rinse items and load into dishwasher Unload, air, and store equipment and utensils etc. Clean food preparation benches Clean and store equipment Clean premises Remove waste and dirty linen <p>7. Develop and update knowledge and follow company procedures</p> <ul style="list-style-type: none"> Participate in internal training opportunities Update skills, knowledge, qualifications and licenses Adhere to health, safety and security procedures Adhere to food safety and hygiene standards Follow catering control procedures Comply with marketing initiatives, tools and standards 	<p>Material handling</p> <ul style="list-style-type: none"> Lifting: Frequent 3kg to 8kg; Occasional up to 20kg Push/pull: Trolley on hard and/or carpeted surfaces Carrying: Over 10m as required <p>Mobility</p> <ul style="list-style-type: none"> Walking: Short distances on even surfaces and on uneven surfaces Standing: Dynamic standing <p>Posture – Back</p> <ul style="list-style-type: none"> Bending: Bending or forward flexion of the trunk <p>Posture – Upper limbs</p> <ul style="list-style-type: none"> Reaching: Below and above shoulder height under load Dynamic movement: Dynamic movements of the upper limb under load <p>Hand activity</p> <ul style="list-style-type: none"> Grasp: Gross grasp patterns Hand dexterity: Hand dexterity and coordination to control a knife and operate equipment <p>Posture – Lower limbs</p> <ul style="list-style-type: none"> Squatting/crouching/kneeling: Occasional 	<ul style="list-style-type: none"> Maintain personal presentation standards Basic reading comprehension skills Basic numerical skills Organisation and time management skills Ability to do multiple tasks concurrently Ability to communicate with peers and customers Ability to work in a team Capacity to resolve conflicts and negotiate with others Follow instructions and take direction May be exposed to aggressive customers May be exposed to customers of all ages Medirest - may be exposed to the passing of residents and their mortal remains 	<p>Environment</p> <ul style="list-style-type: none"> Commercial kitchens Occasional/frequent wet hands Possible travel to remote locations (including offshore facilities) Possible exposure to extreme heat Possible exposure to chemicals and irritants (for example; nickel, cleaning products, etc.) Roster as per site requirements <p>Equipment</p> <ul style="list-style-type: none"> Trolley Personal protective equipment (incl. latex gloves) Use knives, graters, slicing machine, mixing bowls, to prepare dry and wet food ingredients according to recipes Use the following cooking appliances or similar: <ul style="list-style-type: none"> Fryer Oven Combi oven Cook top Microwave Salamander Coffee machine Cash register Dishwasher