



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