

POSITION DESCRIPTION

Version 2.7

POSITION TITLE:	Early Childhood Service Cook
FTE:	0.2 (7.6 hours per week)
CLASSIFICATION:	Band 1, Level 3.3
DIVISION:	Early Childhood Education and Care Services
PROGRAM:	Early Learning Centre
LOCATION:	Frankston, as well as work performed at the request of the agency at any Windermere location
TENURE:	Ongoing
DATE:	August 2120

1. ABOUT WINDERMERE

Windermere is an independent community service organisation, working across south east Victoria to help those who need it most. Since our beginning more than 150 years ago, we have been working to create a stronger, more connected and supported community. Our support comes in many forms as we work together to find the right solutions for the many and varied complex issues faced by children, families and individuals in our community.

Our aim is to get in early by providing programs and services within five primary areas:

- Family Wellbeing to create positive behavioural changes, greater understanding and respond to violence and/or neglect
- Childhood Development, Education & Support including child care and services for children and adults with developmental delays and disability
- Assistance and support for victims of trauma, assault and/or violent crime
- Community Strengthening designed to respond quickly to critical and emerging needs.
- Homelessness services to support individuals and families to secure and maintain accommodation and to build capacity to reduce the cycle of homelessness

We believe that everyone is someone in our community and that is reflected in our approach with those we work with every day. Whilst we receive funding for some services from state and federal governments, others are funded solely by donors and sponsors to whom we are truly grateful.

2. OUR PURPOSE, VISION AND VALUES

Our Purpose:

We get in early to make a difference in the lives of individuals, families and communities

Our Vision:

A stronger, connected and supported community

Our Promise:

Our many services working together with you for a better life

3. KEY RESULT AREAS, RESPONSIBILITIES AND PERFORMANCE MEASURES

Key Result Areas	Responsibilities	Performance Measures
Key responsibilities	The role of the cook is to plan and provide	Work with the team to cater for all
	nutritional balanced meals for the children	children including medical conditions
	in the care of the ELC. Maintain a clean	and dietary specifications.
	and healthy work environment at all	
	times.	Conduct regular inspections and report
	Plan menus and conduct regular WHS	any work health and safety issues to
	reviews, place orders as required in	the Centre Director immediately and
	consultation with the Centre Director	document and record using the
		maintenance WHS matrix.
Food Preparation	Preparation of the daily menu as outlined	Food is prepared in accordance with
	in the planned Menu.	the food safety plan
	Record and document on the food safety	Food safety audits are satisfactory and
	plan	the standards of the class 1 kitchen are
		maintained.
		Children's individual needs are catered
		for and a high level of hygiene and
		food safety measures are maintained
		Items raising issues must be reported
		and recorded in line with the food
Stock control	Stock is ordered in line with the menu	safety plan
Stock control		There is a working knowledge of stock
	Food stored in an appropriate manner	available
	Regally monitor the use by dates and	The budgets are monitored
Classinas Husiana & Cafata	quality of the stock	Conduct regular assessment of business
Cleanliness, Hygiene & Safety	Ensure the highest level of Cleanliness,	Conduct regular assessment of hygiene
	Hygiene & Safety is maintained at all times	standards in the kitchen
	by following, hand washing procedures. Maintaining the cleanliness of the food	Report any WHS issues to the Centre Director immediately and document
	preparation areas	and record using the maintenance
	preparation areas	WHS matrix.
		Maintain the food safety plan
Qualifications and training	Maintain all training in line with the key	Participate in professional
Quantications and training	responsibilities outlined above	development opportunities
	responsibilities outlined above	Regularly review the menu in line with
		Nutrition Australia guide lines
		Maintain you food safety supervisor
		training, and other child related
		working conditions
		- ·····g········
Organisational expectations and	Familiarise yourself with and adhere to	Ensure policies, procedures and codes
directives in relation to policies	Windermere's Policies and Procedures,	are complied with at all times
and procedures and the	including the Code of Conduct, Human	•
organisation's purpose, vision and	Resources policies and guidelines and	Ensure all interactions are undertaken
values	Occupational Health and Safety obligations	in accordance with the behaviours set,
		as outlined in the Code of Conduct
	Demonstrate dedication and commitment	
	to work in accordance with Windermere's	100% attendance at performance
		reviews.
	values and behaviours	Teviews.
	Attend prearranged dates scheduled for	Completion of induction and
	Attend prearranged dates scheduled for supervision and organisation wide training,	
	Attend prearranged dates scheduled for supervision and organisation wide training, including organisation forums and on line	Completion of induction and orientation within set timeframes.
	Attend prearranged dates scheduled for supervision and organisation wide training,	Completion of induction and

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annual performance review with the relevant supervisor

Contribute to or participate in Continuous Quality Improvement (CQI) activities of the organisation, and will implement CQI strategies into their work practices

Meet the challenges of change as it occurs within the service and organisation

Attend or complete foundation and position specific training courses set by the organisation and attend or complete discretionary training as approved by the supervisor

Actively assess, manage and where possible mitigate workplace risk including (OH+S), consumer related risk, reputation risk and personal risk.

Ensure arrangements are made so that 100% of courses are attended or completed.

Report risk to the appropriate Windermere personnel and utilise current risk management tools and procedures available.

Protect the rights, safety and wellbeing of children and provide a child safe environment

The employee will be expected to perform other duties outside those set in the position description as directed from time to time which are within the employee's skill, qualification, experience and competence level to meet the organisation's operational needs.

The Position Description may be amended from time to time at the organisation's discretion. Where there is inconsistency between KPI's in this Position Description and those within the Organisation Objectives, the Organisation Objectives will stand.

4. ORGANISATIONAL RELATIONSHIPS

LINE MANAGER: Director, Early Learning

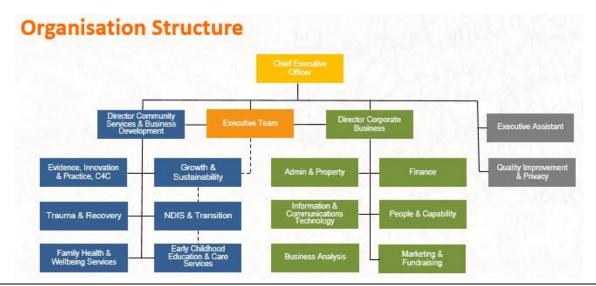
SUPERVISES: Nil

INTERNAL Windermere colleagues across all programs in the organisation, families, early learning team

RELATIONSHIPS:

EXTERNAL DET, Monash University, ACECQA, and inclusion support services

RELATIONSHIPS:



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5. KEY SELECTION CRITERIA

- Qualification / Certification in Food Safety Supervisor Training for Aged Care & Child Care
- Demonstrated experience cooking for large groups
- Demonstrated understanding of the relevant food safety requirements and plans
- Qualifications and skills are maintained
- Current Victorian Drivers' License
- Willingness to undertake relevant pre-employment screening and checks

6. APPLICATION DETAILS

To maximise your opportunity for employment, it is recommended that you provide the following information:

- Covering application letter briefly addressing the Key Selection Criteria
- Current Resume

I have read this document and agree to undertake the duties and responsibilities listed above.

I acknowledge that:

- The PD is an indication of the duties and responsibilities that I may be required to undertake. Additional or other duties and responsibilities may be allocated to me. Where additional training and support is required to fulfil extra or other duties of a similar level of responsibility, it will be provided within the guidelines of Windermere's Training and Development policy.
- The PD will be reviewed regularly in consultation with me.
- The Key Performance Indicators (KPIs), where included in this document, are indicative. KPIs will be set by the immediate supervisor in discussion with me, for each year (or another set period) and my performance reviewed against those KPIs.

Occupant:		
Name: _		
Signature: _	Date:	

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