

## **KITCHEN GENERAL HELPER**

### **Nature of work**

The principal and customary work of the employee in this employment class consists in carrying out simple tasks in a kitchen or a cafeteria such as the maintenance of the premises and the equipment, the handling and transporting of provisions, food and utensils, as well as the preparation of dishes and service in the cafeteria.

### **Required qualifications**

#### Schooling

No specific qualification is required.

### **Some characteristic duties**

The tasks of the employee in this employment class mainly consist of:

- the simple preparation of food (peeling and cutting up vegetables, slicing of cheese and meat, warming up cooked dishes, etc.);
- the preparation of dishes and food servings;
- service at the counter or in a small restaurant or snack bar;
- the setting up, dismantling and cleaning of tables;
- the handling of trolleys and the carrying of food from the storeroom to the kitchen;
- the washing of heavy pans and loading of dishes in the dishwasher;
- the cleaning of work premises and cold storage rooms and the disposing of garbage outside the kitchen.

The kitchen general helper may serve as a cashier in a cafeteria or as an attendant of vending machines.

If need be, he performs any other related tasks.