

Job Referral Service

Kitchen Helpers (6641)

This form is to be used for the following positions:

Keeyask

Baker's Helper (General Help)	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Butcher's Helper (General Help)	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Dishwasher	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Mess Hall Attendant (General Help)	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Pot Washer	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Salad Maker	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Sandwich Maker	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work
Snack Bar Attendant	May be required to work shifts, including split shifts Must undergo and pass a medical exam prior to starting work

Name: _____ SIN: _____ Reference Number: _____
(First name Last name)

** must select at least one response*

Job Development (select all that apply)

Willing to be trained (select all that apply)

- Baker Helper
- Butcher Helper
- Dishwasher
- Mess Hall Attendant
- Potwasher
- Salad Maker
- Sandwich Maker
- Snack Bar Attendant

Hydro Northern Training and Employment Initiative (HNTEI)/Hydro Pre-Project Training (HPPT) (select all that apply)

- HNTEI/HPPT – Trainee
- HNTEI/HPPT – Completed

* Education (select only one option)

- Less than high school
- Some high school
- Completion of high school
- Some college/CEGEP/vocational or technical training
- Completion of college/CEGEP/vocational or technical training

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- Some university
- Completion of university

*** Credentials (certificates, licences, memberships, courses, etc.) (select all that apply)**

- None
- Safe Food Handling Certificate

*** Experience (select only one option)**

- No experience
- Less than one year
- 1 - 2 years
- 2 - 5 years
- 5 - 10 years
- 10+ years

Languages (select all that apply)

- Speak English
- Read English
- Write English

Volume (select all that apply)

- | | |
|--|------------------|
| <input type="checkbox"/> Less than 30 persons | Experience _____ |
| <input type="checkbox"/> 30-100 persons | Experience _____ |
| <input type="checkbox"/> 101-300 persons | Experience _____ |
| <input type="checkbox"/> 301-500 persons | Experience _____ |
| <input type="checkbox"/> 501-1000 persons | Experience _____ |
| <input type="checkbox"/> Greater than 1000 persons | Experience _____ |

Counter Attendant and Food Preparer Skills (select all that apply)

- Take customers' orders
- Prepare, heat and finish simple food items
- Serve customers at counters or buffet tables
- Use manual and electrical appliances to clean, peel, slice and trim foodstuffs
- Portion and wrap foods
- Package take-out food
- Stock refrigerators and salad bars
- Keep records of the quantities of food used
- Operate cash register

Kitchen Helping Skills (select all that apply)

- Wash, peel and cut vegetables and fruit
- Clean and sanitize kitchen including work surfaces, cupboards, storage areas, appliances and equipment
- Receive, unpack and store supplies in refrigerators, freezers, cupboards and other storage areas
- Remove kitchen garbage and trash
- Handle and store cleaning products

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- Sharpen kitchen knives
- Sweep and mop floors
- Prepare variety of sandwich fillings
- Prepare and wrap bagged lunches
- Assemble large quantities of sandwiches each shift
- Assist with bakery operations
- Assist with butcher responsibilities

Bussing Skills (select all that apply)

- Clear and clean tables, trays and chairs
- Load buspans and trays
- Set tables
- Replenish condiments and other supplies at tables and serving areas
- Assist food and beverage servers in formal service activities
- Prepare hot and cold beverages

Dishwashing Skills (select all that apply)

- Operate dishwashers to wash dishes, glassware and flatware
- Sanitize and wash dishes and other items by hand
- Scour pots and pans
- Operate pot-washing machines
- Inspect dishes for cleanliness and place in designated storage area
- Clean and sanitize items such as dishwasher mats, carts and waste disposal units

Weight Handling (select only one option)

- None
- Up to 9 kg (20 lbs)
- Up to 13.5 kg (30 lbs)
- Up to 23 kg (50 lbs)
- Up to 45 kg (100 lbs)
- More than 45 kg (100 lbs)

Security/Safety Requirements (select all that apply)

- Bondable

Additional Skills (select all that apply)

- Instruct trainees