

## Personal Engagement and Development Plan - Profile Based

Position little: Cook	"					
Employee Name:	Site Location:					
Employee Number:					Cost Centre:	
My Position Profile is up to date:	O Yes	O No	O Othe	Explain		
Personal Development Plan						
Employee Comments					Supervisor Comments	
Employee Comments					Supervisor Comments	
Employee signature*						DATE
						<b>_</b> DATE:
*My signature indicates only	that I have	read t	his Perso	nal Engaç	gement and Development Plan a	nd that I have received a copy
Manager Signature						Human Resource
		DATE	:			Use Only



Position: Cook II

Site: Cost Centre

Position Outcome	Standards	Achieved	Comments
Provides effective and efficient delivery of customer service  • follows Carewest customer service principles and standards  • promotes kind and compassionate service  • interacts with customers  • responds to questions and provides assistance  • directs inquiries/complaints appropriately  • follows through with inquiries		O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
Participates in planning and reviewing menus and production sheets to determine type and quantity of food items to be prepared or rethermalized  • makes recommendations regarding menu or menu changes as required  • estimates quantities required to meet client needs  • participates in the ordering and receiving of food and supplies  • follows safe food handling procedures		O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

1. LEGEND: Rarely: demonstrated on one or no occasions

Not Often: demonstrated on a few occasions; behavior is not routine

Almost Always: demonstrated all occasions; behavior is routine Not Applicable: not demonstrated

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Prepares and rethermalizes food prepared by	O Rarely	
Carewest Commissary and outsourced vendors	O Not Often	
follows principles of Food Safety Standards, Portion	O Often	
Control Standards and Standardized Recipes	O Very Often	
estimates quantities of food supplies needed to meet	O Always	
menu requirements	O Not Applicable	
measures and prepares ingredients		
prepares, cooks and bakes various food products		
prepares and tests food prior to serving		
adds seasoning as required to ensure palatability		
ensures quality and control measures are met		
inspects prepared food items		
notes problems with production		
ensures compliance with production sheets		
Assists in participing food items for client mode	O Parely	
Assists in portioning food items for client meals,	O Rarely	
distribution and sales	O Not Often	
distributes food, garnishes and utensils	O Often	
• reports client concerns	O Very Often	
assists staff in food production and serving as required	O Always	
	O Not Applicable	

Not Often: demonstrated on a few occasions; behavior is not routine Often: demonstrated on several occasions Very Often: demonstrated most occasions with a few exceptions

Utilizes and/or stores food supplies and leftovers  ensures food is stored in a food safe manner  ensures sanitary conditions are maintained  controls and reduces waste  maintains adequate inventory levels  determines overstock and cancels orders as needed  orders supplies as needed	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
Handles and provides food and beverages in a safe and sanitary manner  • handles food and utensils properly  • uses proper food handling techniques  • prepares and cooks food and beverages for clients using production sheets  • follows all relevant policies and procedures relating to sanitation  • completes all quality assurance audits as required  • completes all cleaning duties as required	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

Almost Always: demonstrated all occasions; behavior is routine Not Applicable: not demonstrated

Not Often: demonstrated on a few occasions; behavior is not routine

Operates dishwashing machine as per established procedures  • sorts dishes, cutlery and glasses  • pre-rinses, loads and operates dishwasher  • checks and records temperature and soap levels  • scrubs pots and pans  • distributes clean dishes as designated  • reports equipment problems to appropriate person  • cleans and shuts down dish machine	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	<u>le</u>
Follows proper sanitary standards for cleaning all food services areas, supplies and equipment  • follows established cleaning procedures  • ensures cleaning schedule is competed and signed off in a timely manner  • reports equipment problems to appropriate person  • wears personal protective equipment as appropriate	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	le le

Very Often: demonstrated most occasions with a few exceptions

Not Often: demonstrated on a few occasions; behavior is not routine

Often: demonstrated on several occasions

Fifective and accurate provision of services  reports any staff concerns serves staff and customers with kind and compassionate service customer service minimizes loss reports shortages maintains adequate supplies	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
Demonstrates appropriate levels of leadership  • demonstrates self awareness of leadership strengths and limitations  • demonstrates management of own emotions  • develops own skills and knowledge  • acts as a role model  • fosters development of others through supervision, coaching and mentoring of staff, students and new hires  • assesses and evaluates overall food services needs and priorities and sets direction for the team  • aligns decisions with the organizations Frame of Reference and Philosophy of Care  • demonstrates the ability to take action as required  • maintains a safe work environment for clients and staff	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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Demonstrates appropriate levels of leadership (cont.)  demonstrates commitment to kind and compassionate customer service  assists in fostering staff engagement and a healthy organizational and team culture  demonstrates the appropriate use of conflict management techniques  demonstrates the ability to apply systems and critical thinking and judgment in providing leadership to the food services team  encourages innovation	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
supports change and system improvements in order to better client services		
	-	
Communicates in a respectful manner  • fosters supportive relationships between all staff, clients, families and communities  • listens effectively to staff, clients, and families  • participates in and supports client focused events  • recognizes, supports and promotes activities for clients  • introduces self to the client whenever appropriate, uses humor appropriately, shows sensitivity (avoids embarrassment and criticism of the client) and gives praise frequently and appropriately  • uses tone, verbal and nonverbal language that demonstrates respect and promotes dignity of the client	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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Communicates in a respectful manner (cont.)  • demonstrates respect by using age appropriate and culturally responsible language and positive body language  • provides useful feedback to promote good communication  • actively listens and questions to ensure mutual understanding  • facilitates the flow of information to meet client needs  • participates effectively in resolving interpersonal and intergroup conflict  • uses English in the workplace	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	_
Effective working relationship within Food Services and Site  • collaborates with the Food Services Team to coordinate services  • explains meal to staff according to posted menu  • shares/gains knowledge of Food Services standards  • contributes to meeting all standards  • acts as a role model  • assists in new staff orientation and provide feedback	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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Builds and maintains an effective and positive team environment  • participates in a positive manner in team meetings  • respects team members and norms developed by the team  • assists with orientation of team members  • collaborates with others to coordinate services  • coaches team members  • provides input into Personal Engagement and Development Plans as requested  • completes share of workload  • offers/ requests/ accepts help from other team members	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
Builds and maintains an effective and positive team environment (cont.)  • facilitates developing, implementing and promoting team decisions  • promotes kind and compassionate service  • demonstrates effective crisis management	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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Continuous and innovative improvement of current services leading to increased customer satisfaction  • suggests improvements to the team  • promotes and participates in Quality Improvement initiatives  • shares customer feedback with the team  • manages the use of resources to provide effective and efficient service	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	<u>&gt;</u>
		<u> </u>
Continuous learning and professional self development  development  demonstrates a commitment to participation in an environment of learning to promote excellence in care and service  attends and fulfills the requirements of both legislative and Carewest essential continuing education in-services required by the organization  completes required self-learning quizzes by the stated deadlines  shares expertise with clients, families, coworkers, volunteers, students and the community  seeks and implements suggestions for improved performance	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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Continuous learning and professional self development (cont.)  • participates in orientation of new staff  • shares knowledge  • supports and participates in research projects	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
Positive image of the Program/Service within Carewest and the community at large  • greets clients and visitors in order to help them feel welcome  • presents a professional image and follows dress code  • wears name tag at all times  • collaborates with Carewest management to address concerns  • promotes Carewest in the health care industry and the community at large	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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Safe, secure and functional work environment maintained  • maintains a safe working environment  • takes responsibility to work in a safe manner  • reports, labels and removes defective equipment  • completes Unusual Occurrence forms and participates in investigations  • initiates appropriate follow-up and puts in place corrective action plans  • follows infection control policies and procedures (e.g. hand hygiene)	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	
Safe, secure and functional work environment maintained (cont.)  • maintains current knowledge and application of emergency procedures (e.g. Emergency Codes) and participates in scheduled drills  • recognizes and responds appropriately to emergency situations  • demonstrates knowledge regarding safe use of equipment and devices	O Rarely O Not Often O Often O Very Often O Always O Not Applicable	

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