ATTACHMENT H



Criteria for the Evaluation of Food Services Worker Performance

HORIZON SCHOOL DIVISION

Employee Evaluation: Foods Services Worker

SECTION ONE

Intr	oduction
1	Name
5	Start Date for Current Position
F	Evaluator
Ι	Date
Reas	son for evaluation:
	Employee request
	To determine if newly promoted employee meets standards
	Employee has not developed and implemented a Growth Plan
	Employee may not be meeting the Food Services Worker Performance Areas
	120 Days Probationary evaluation process for employees new to the division (120 Days Worked)
	Other (Please Indicate)
Food	SECTION TWO

Food Services Worker – Quality Standards

Within the expectations of the Food Services Worker position, the employee will be evaluated within three performance areas: Organization and Preparation; Interpersonal Skills and Professional Attributes, and Program Delivery.

- All areas should be marked as proficient, needs improvement, or not applicable. For the
 purposes of this form, "proficient" describes job performance that meets the minimum
 standard of performance in each area. "needs improvement" describes job performance that
 does not meet the acceptable standard in an area
- All marked "needs improvement" must be accompanied by supporting documentation (i.e. anecdotal comments).

This document sets out PERFORMANCE AREAS. The KEY INDICATORS for each performance area identify the activities that Food Service Workers undertake as they go through their day-to-day work. The DESCRIPTORS support the key indicators, though evidence of all descriptors would not be expected at all times.

PERFORMANCE AREA: ORGANIZATION AND PREPARATION

 $\textbf{KEY INDICATOR:} \ \textbf{The Food Services Worker demonstrates evidence of effective organization and preparation}$

DESCRIPTORS:		Needs Improvement	Not Applicable				
Maintain an organized kitchen environment							
• Direct EL staff in their daily responsibilities eg. set up, clean up							
 Gather and prepare materials prior to program time 							
Manage program budget for consumable supplies							
 Arrives on time and is prepared. 							
 Uses time effectively (includes attendance, punctuality, setting of priorities, keeping to schedules). 							
PERFORMANCE AREA: INTERPERSONAL AND PROFESSIONAL ATTRIBUTES							
KEY INDICATOR: The Food Services Worker demonstrates effective i	nterpersona	l skills and pro	fessional				
attributes.		Needs	Not				
DESCRIPTORS:	Proficient	Improvement	Applicable				
 Respects the dignity and rights of students, parents/ guardians, staff and others. 							
 Contributes to a positive school culture. 							
 Takes initiative and demonstrates confidence in role 							
 Maintains a high standard of confidentiality 							
 Maintains appropriate personal hygiene and appearance. 							
 Maintains a professional kitchen space and proper etiquette. 							
 Models appropriate behavior. 							
 Works as a TEAM member. 							
 Communicates effectively and through the proper channels 							
 Participates in staff professional development days, training or seminars as required. 							
PERFORMANCE AREA: PROGRAM DELIVERY							
KEY INDICATOR: The Food Services Worker demonstrates effective program delivery.							
DESCRIPTORS:	Proficient	Needs Improvement	Not Applicable				
• Ensure the safety and well being of students at all times.							
 Plan meals to meet the dietary needs of the children, including unique dietary needs of individual students. 							
 Work collaboratively with school administration and Director of Learning. 							
 Attend training workshops and sessions, as required 							

ADDITIONAL DUTIES AND EMPLOYEE'S CONTRIBUTIONS TO THE SCHOOL DIVISION THAT ARE GENERALLY BEYOND THE JOB DESCRIPTION

COMMENTS:						
DECISION						
	Completed probationary process. Ov Recommendation for termination	verall is meeting the expected performance areas.				
EVALUATOR'S COMMENTS						
Support Staff S (acknowledgin	ignature g receipt of report)	Date				
Support Staff S	upervisor Signature	Date				
School Admini	strator/Facility Supervisor Signatu	ure Date				

- Original copy goes to Human Resources for employee's file
- Copy to Employee
- Copy to Principal or Supervisor