ATTACHMENT H

Criteria for the Evaluation of Food Services Worker Performance



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HORIZON SCHOOL DIVISION

Employee Evaluation: Foods Services Worker

SECTION ONE

Introduction			
l	Name		
S	Start Date for Current Position		
]	Evaluator		
I	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

- 90 Days Probationary evaluation process for employees new to the division (90 Days Worked)
- Other (Please Indicate)

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 <u>minimum</u> 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

KEY INDICATOR: The Food Services Worker demonstrates evidence of effective organization and preparation

DESCRIPTORS:		Needs Improvement	Not Applicable
Maintain an organized kitchen environment			
• Direct 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 interpersonal skills and professional attributes.

DESCRIPTORS:		Needs Improvement	Not 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. Overall is meeting the expected performance areas. Recommendation for termination

EVALUATOR'S COMMENTS

Support Staff Signature (acknowledging receipt o	f report)	Date	
Support Staff Supervisor Signature		Date	
School Administrator/Facility Supervisor Signature		Date	
	 Original copy goes to Human F Copy to Employee Copy to Principal or Superviso 		