STATEMENT OF ACCOUNTABILITY Kitchen Assistant

TEAM ROLE TITLE REPORTS TO	WellFood Kitchen Assistant Service Manager
OUR CULTURE	We are committed to honouring the Te Tiriti o Waitangi and its principles by ensuring our partnership with Māori are at the forefront of all our conversations. We are also committed to putting people at the heart of all we do, so that we are all supported to deliver world class healthcare to our communities. This means we all behave with honesty, integrity and courage; doing the right thing by each other and our communities. We demonstrate care and concern for our own and others wellbeing. We believe that diversity and inclusion is critical to ensure we deliver the best care for our diverse communities. Therefore, we always respect and value everyone's differences. When making decisions we consider and seek a diverse range of viewpoints especially those from minority groups.
OUR TEAM ACCOUNTABILITY	As a member of the Commercial Services, WellFood and Environmental Services Team, this role has shared accountability for:
	 Providing an excellent customer experience for patients, staff and visitors to the Canterbury and West Coast facilities Supporting scoping, discovery and alignment of work to the strategic priorities of Commercial Support. Fostering a collaborative culture and connectedness across the team, organisation and wider health system. Communicating widely to be transparent in what we do and build trust in the services we provide. Growing ourselves and our team; embracing all opportunities for everyone to have access to further training or education internally and with nationally recognised training organisations. Ensuring we provide services that consider everyone's Wellbeing, Health& Safety This shared accountability will be exercised in support of the organisations commercial support strategy and operating model, whereby the commercial support team members lead the establishment, development and maintenance of the services that we provide.
MY ROLE RESPONSIBILITY	 The Kitchen Assistant works as part of a team focused on providing a clean and functional kitchen environment, ensuring food handling standards are met and the Food Control Plan is adhered to. Specifically, the role is responsible for: Maintaining a clean, tidy and functional kitchen environment including waste removal and escalation of any equipment issues Plating and presenting patient food to prescribed quality standards and contributing to patient wellbeing by accurately following allergen guidance and food handling protocols Adhering to the Food Control Plan; undertaking, monitoring, recording and reporting on safe food handling processes.

	 Assisting with the delivery of food to patient areas as required and supporting the use of safe moving and handling equipment such as tugs. Demonstrating understanding and respect for cultural differences, maintaining patient privacy and confidentiality and contributing to a respectful and positive team environment. Maintaining a safe work environment by following best practice personal hygiene, safety procedures and equipment safe-use protocols at all times. Managing daily tasks and time to ensure that activities are completed on time and to prescribed standards. Contributing to the continuous improvement of Food Services by identifying efficiency and quality opportunities and supporting implementation of agreed changes.
	To be effective and succeed in this role it is expected the person will have proven capabilities against the Leads Self leadership focus: A person with this leadership focus will not hold formal leadership accountabilities but is responsible for displaying leadership character and driving service delivery within their role and team.
	 Cultural Awareness – Understands the needs of Māori and adjusts approach to ensure equitable outcomes. Self-Aware - Understands their impact on others and strengthen personal capability over time. Engaging others - Connect with people; to build trust and become a leader that people want to work with and for. Resilient and Adaptive - Show composure, resolve, and a sense of perspective when the going gets tough. Helps others maintain optimism and focus. Honest and Courageous - Delivers clear messages and makes decisions in a timely manner; to advance the longer-term best interests of the people we care for. Achieving Goals - Demonstrate drive, optimism, and focus; to make things happen and achieve outcomes. Managing Work Priorities - Plan, prioritise, and organise work; to deliver on short, medium and long-term objectives across the breadth of their role. Curious - Seeks and integrates ideas, information, and different perspectives. Qualifications, experience, knowledge and skills: Opportunity to attain NZQA qualifications to Level 3 offered on the job Safe Food Handling qualification (NZQA 167) Good verbal communications sitels Understanding of food safety requirements and Food Control Plans Physical fitness for the role Knowledge of safe moving and handling practices Understanding of dietary requirements, allergens and nutritional supplements
MY RELATIONSHIPS TO NURTURE	Internal External • Food Services team members and managers • Supplier delivery personnel wanagers • Ward leaders and staff • Dietetics staff
OUR WELLBEING, HEALTH AND SAFETY	We're committed to promoting a culture where our people's wellbeing, health and safety is at the core of everything we do. We're committed to a healthy and safe working environment to enable everyone to return home safe and well every day. We're driving for a positive, inclusive, engaging culture where our people feel safe and engaged in their work.

We know that it's important to look after yourself to provide the best possible care to our community. We are all responsible for the health and safety of ourselves and each other. We need to work together to ensure wellbeing, health and safety risks do not put our people at risk of harm.

MY CLINICAL CAPABILITIES

Not applicable