

PHYSICAL, SENSORY & MENTAL REQUIREMENTS  
for the Class:DIETARY AIDE

*All employees must be physically able to perform the essential duties of the position. The following physical, sensory and mental requirements are generally stated and are not necessarily descriptive of any one position in this class.*

<b>Physical</b>			
<b>Requirement</b>	<b>Occasional</b>	<b>Frequent</b>	<b>Comments/Related Job Duty</b>
Sit	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Stand	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Perform tray line duties, daily tasks in kitchen.
Walk	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Walk throughout hospital to retrieve trays, deliver meals.
Bend	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Bend to clean up spills. Bend to wash dishes/food in low sink, lift pots & cans, clean food carts, load meal trays onto food carts.
Squat	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Stocking shelves with canned goods.
Crawl	<input checked="" type="checkbox"/>	<input type="checkbox"/>	In case of fire.
Climb	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Climb and place supplies on shelves.
Reach Above Head	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Retrieving and restocking supplies/food on shelves.
Can Lift Unassisted:			
up to 10 lbs.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lift trays, canned goods and supplies ordinarily worked with.
11 – 20 lbs.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Lift trays, canned goods, equipment/supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.
21 – 50 lbs.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Lift equipment/supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.
51 lbs. & over	never- should get assistance		
Can Carry Unassisted:			
up to 10 lbs.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Place trays in carts, load/unload supplies, equipment and supplies ordinarily worked with.
11 – 20 lbs.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Place trays in carts, load/unload supplies, equipment and supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.
21 – 50 lbs.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Place trays in carts, load/unload supplies, equipment and supplies ordinarily worked with. Flour, rice, cleaning products, boxes of food.

	51 lbs. & over	never- should get assistance		
Grasping:	Right Hand	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Using cooking, serving utensils, washing dishes, pots & pans.
	Left Hand	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Using cooking, serving utensils, washing dishes, pots & pans.
	Both Hands	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Perform tray line activities, stacking dishes, placing trays on carts. Make sandwiches, use meat slicer, walk with hot pan, stir sauces, using cooking, serving utensils, washing dishes, pots & pans.

**Physical (continued)**

Requirement		Occasional	Frequent	Comments/Related Job Duty
Push/Pulling		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Push/pull carts loaded with nourishments, putting pans in and out of oven.
Fine Manipulating:	Right Hand	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Input diet changes in computer, cutting food.
	Left Hand	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Write and record food orders/changes, cutting food.
	Both Hands	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Input diet changes in computer. Prepare food items, chop fruits/vegetables, wash dishes.
Exposure to Heights		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Climb and place supplies from high shelves.
Around Moving Machinery		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Working with & around ovens, steamer, dishmachine, kitchen equipment.
Exposure to Dust, Fumes		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Dust, chemical fumes from exterminating insecticides, etc.
Operate Foot Pedals:	Right Foot	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hand washing sink pedals, moving wagons, carts, walking in freezers.
	Left Foot	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hand washing sink pedals, moving wagons, carts, walking in freezers.
	Both Feet	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hand washing sink pedals, moving wagons, carts, walking in freezers.
Exposure to Marked Changes in Temperature & Humidity		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Work in temperature above 80 degrees, sudden changes of temperatures. Work in kitchen/freezer, dishroom, near steamers & stoves/ovens.
Drive a Vehicle		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Drive food delivery cart.
Exposure to Sharp Instruments		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Use knife/meat slicer, mixers.
Write		<input type="checkbox"/>	<input checked="" type="checkbox"/>	Write/record meal order/changes, phone, keep records for meal census.

**Sensory**

Requirement	Comments/Related Job Duty
Can Distinguish Smells	Frequent-Need to be able to smell for quality.
Can Distinguish Tastes	Frequent-Need to be able to taste for quality.
Can Hear: Normal Tones	Frequent-telephone conversations, direction and instructions from other staff above equipment sounds.
	Soft Tones
Can Distinguish Temperatures By Touch/Proximity	Frequent-distinguish temperatures for food quality & environmental safety.
Eyesight: Normal/Corrected	Frequent-to check trays on tray line, view entire kitchen, reading recipes, tray cards, production sheets, etc.

Close Eye Work (reading small figures)	Frequent- to read charts/menus/production sheets, distinguish between color-coded tickets, temperature gauges.
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**Mental**

Requirement	Comments/Related Job Duty
Can Read, Speak and Write (What language/s)	English-in order to read production sheets, menus & communicate within the department.
Is Oriented with Reality	Necessary
Can control Emotions (temper, etc.)	Necessary
Has Positive Attitude toward the ill, the Handicapped and the Elderly	Necessary
Can Remember/Recall	Helpful
Able to Work with Controlled Substances (drugs)	N/A
Can Handle Stress	Necessary-as it relates to both physical and mental.

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This is the first physical requirement specifications for the class, DIETARY AIDE.

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APPROVED: November 18, 2010

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VP/Director of Human Resources