GOVERNMENT OF MAURITIUS

SCHEME OF SERVICE SPECIFIED UNDER REGULATION 15 OF THE PUBLIC SERVICE COMMISSION REGULATIONS

Ministry: Health and Quality of Life
Post: Catering Supervisor
Salary: Rs 7,500 x 175 – 8,200 x 200 – 9,000 x 250 – 10,000 x 300 – 10,600 x 400 – 13,800 (11 20-42)
Effective Date: 28 February 2007
Qualifications: A. (a) Cambridge School Certificate with credit in English Language and Mathematics or Principles of Accounts obtained at not more than two sittings or
(b) Passes not below Grade C in English Language and Mathematics or Principles of Accounts obtained at not more than two sittings at the General Certificate of Education “Ordinary Level” provided that at one of the sittings, passes have been obtained either (i) in five subjects including English Language with at least Grade C in any two subjects or (ii) in six subjects including English Language with at least Grade C in any one subject or
(c) An equivalent qualification acceptable to the Public Service Commission.

Note
Candidates not possessing a credit in English Language at the Cambridge School Certificate will also be considered provided they possess passes in at least two subjects at “Principal Level” and one subject at “Subsidiary Level” as well as the General Paper obtained on one certificate at the Cambridge Higher School Certificate Examinations.

B. The National Trade Certificate (Level II) in Food Production issued by the Mauritius Examinations Syndicate and the Industrial and Vocational Training Board or an equivalent qualification acceptable to the Public Service Commission.

NOTE
Selected candidates will be appointed in a temporary capacity in the first instance and will be required to undergo a six-month on-the-job training, both theoretical and practical, in catering supervision. On successful completion of the training, they will be considered for appointment in a substantive capacity.

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for Senior Chief Executive
Ministry of Civil Service and Administrative Reforms

Date: 28 FEB 2007
Duties:

1. To be responsible for:
   
   (a) the efficient organisation and supervision of the day-to-day catering services of a hospital/health institution including staff canteens and staff mess;
   (b) menu planning;
   (c) ordering, receiving and distributing provisions and foodstuff;
   (d) providing quality food service in a health institution;
   (e) ensuring the care and cleanliness of all catering equipment and utensils;
   (f) the training and supervision of kitchen staff;
   (g) the maintenance of the highest standards of hygiene in the preparation, cooking and distribution of food and the prevention of waste of food and materials; and
   (h) carrying out patients'/staffs' satisfaction food surveys at regular intervals.

2. To perform such cognate duties as may be assigned.

NOTE

1. Catering Supervisors will be required to work on a roster basis on week days, Saturdays, Sundays, Public Holidays and officially declared cyclone days.

2. They may be posted on a tour of service to Rodrigues or any of the Outer Islands of the Republic of Mauritius.

3. They will be required to undergo a medical examination by a Government Medical Officer, as and when deemed necessary.