

GOVERNMENT OF MAURITIUS

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

- Ministry:** Health and Quality of Life
- Post:** Cook (on roster)
- Salary:** Rs 13,270 x 260 – 14,050 x 275 – 15,150 x 300 – 15,750 x 325 – 17,700 x 375 –
19,575 x 475 – 21,950 x 625 – 22,575 (24 024 050)
- Effective Date:** 03 January 2018
- Qualifications:** A. By selection from among employees on the permanent and pensionable establishment of the Ministry and who –
- (i) possess the Certificate of Primary Education; and
 - (ii) have a knowledge of cooking.

NOTE 1

In the absence of candidates possessing the qualification at A(i) above, consideration will be given to candidates who show proof of being literate.

AND

- B. By selection from among candidates who –
- (i) possess the Certificate of Primary Education; and
 - (ii) have a knowledge of cooking.

NOTE 2

Selected candidates will be required to –

- (i) undergo a medical examination to determine their fitness for the job; and
- (ii) follow successfully a training course for a period of at least six months to be organised by the Ministry of Health and Quality of Life or the Mauritius Institute of Training and Development (MITD) and leading to a Certificate in Cooking.

Candidates should produce written evidence of knowledge claimed.

/2...



CERTIFIED CORRECT


.....
for Secretary for Public Service

03 January 2018

Date.....

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

-2-

Duties:

1. To be responsible to the Hospital Administrator through the Catering Officer or any designated officer for –
 - (a) collecting/receiving provisions and accounting for the use and disposal thereof;
 - (b) cleaning, preparing, cooking and distributing food including snack meals as directed;
 - (c) ensuring all storage areas are tidy and all products are stored appropriately;
 - (d) keeping the cooking utensils and equipment clean and fit immediately after use;
 - (e) cleaning the premises of the kitchen and keeping them neat and tidy at all times;
 - (f) maintaining a high standard of hygiene (including personal hygiene) in the preparation, cooking and distribution processes through constant use of safe and hygienic food handling practices; and
 - (g) ensuring that unauthorised persons do not have access to the kitchen in the absence of the officer responsible for the kitchen.
2. To perform such other duties directly related to the main duties listed above or related to the delivery of the output and results expected from the Cook (on roster) in the roles ascribed to him.

Note

1. Cooks (on roster) are required to work on a roster basis, including Saturdays, Sundays, Public Holidays and officially declared cyclone days.
2. Cooks (on roster) may be required to undergo, at any time, a medical examination to ascertain their fitness for the job.



CERTIFIED CORRECT

.....
for Secretary for Public Service

03 January 2018

Date.....