

1. General Information

Position Title:	Food Services Associate		
Division/Department:	Epworth HealthCare Support Services		
Position Reports to:	Hospitality Services Operations Manager		
Enterprise/Individual Agreement:	Epworth Healthcare Health & Allied Services Enterprise Agreement 2022		
Classification/Grade:	FSA01-FSA05		
Location:	Epworth All Sites – As Advertised		
Employment Status:	Full Time / Part Time / Casual		
Resource Management (for Management positions only) Number of Direct Reports:	N/A		
Budget under management:			
Key Relationships - internal and external	 Hospitality Services Operations Manager NUMs, ANUMs and Support Services Care team internal service providers i.e. nursing and ward administration staff Food Services Team Back of House Team (Chefs, etc) Functions Coordinator NUMs and Department Managers Department & Ward Staff Patients, inclusive of family member(s) & visitor 		

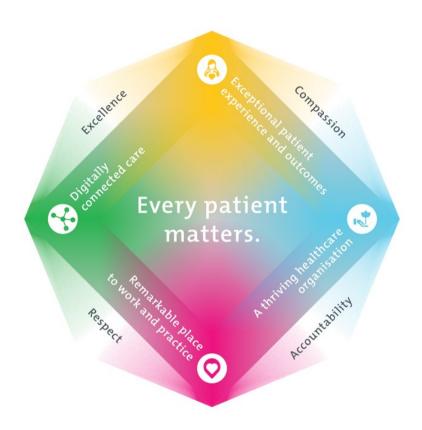
2. Overview of Epworth HealthCare

Epworth HealthCare is Victoria's largest not-for-profit private health care group, renowned for excellence in diagnosis, treatment, care and rehabilitation. Epworth is an innovator in Australia's health system, embracing the latest in evidence-based medicine to pioneer treatments and services for our patients. Epworth's values define our approach and our delivery. We pride ourselves on communicating our values and delivering on them in a real and meaningful way. Our

Values are Compassion, Accountability, Respect and Excellence. More information can be found on the Epworth's purpose is Every Patient Matters. Our Vision is Delivering another 100 years of exceptional healthcare and innovation to the Victorian community.



3. Epworth HealthCare Strategy



All roles are linked to the Epworth strategy and are fundamental in achieving its vision and purpose.

Exceptional patient experience and outcomes - To empower our patients and deliver compassionate, expert and coordinated care.

A thriving healthcare organisation - To adapt and grow in a changing healthcare landscape by delivering a unique private not-for-profit healthcare organisation.

Remarkable place to work and practice - To ensure Epworth is an outstanding place to work and practice through a culture of care and investment in our people.

Digitally connected care - To innovate and improve the digital experience, interactions and outcomes for our patients, staff and doctors.



4. Purpose of the Position

The role of Food Service Associate is to deliver a consistently high-quality food service to all patients, visitors and staff whilst reflecting the vision and values of Epworth Healthcare. Working within a Room Service or Tray Line setting this position will be required to perform all kitchen related duties including the setting up of patient meal trays, drinks and food preparation, meal delivery and cleaning.

The Food Service Associate plays an active part in building a community of achievement and capability around excellence in patient centered care. This will be achieved by:

- Supporting the Hospitality Services Operational Manager and Food Services Supervisors in achieving service delivery targets
- Working cooperatively in a busy team environment
- Contributing positively to the Food Services Department
- Being available to travel and work at any of Epworth Healthcare Metropolitan Melbourne sites including Richmond, Freemasons, Box Hill, Hawthorn, Camberwell and Geelong at any given time, including weekends and public holidays as required.

5. Clinical Governance Framework

This role is required to put into practice the Clinical Governance Framework at Epworth as every employee is accountable for ensuring that our patients and community receive safe, high quality and person-centred care in every interaction with Epworth. This is achieved through active participation in the five domains of clinical governance at Epworth:

Clinical Governance Domain	Role	
Leadership and culture	Promote and participate in a supportive, fair and transparent culture where lessons from previous outcomes are lear	
	and patient safety and quality is a priority at all levels of the organisation.	
Consumer Partnerships	Understand and where relevant, ensure that each patient is actively involved in their own care and treatment including	
	families/carers wherever possible.	
Effective Workforce	Develop and maintain one's own competency, skills and knowledge to ensure high quality service provision and care.	
Clinical Safety and Effectiveness	Understand and where relevant, ensure, that the right care is provided to the right person at the right time, in the right	
	place and patient outcomes are monitored and improved.	
Risk Management	Be responsible for identifying and reporting risks, hazards and near misses for people in our care and participating in risk	
	mitigation strategies.	



6. Key Accountabilities

KEY RESPONSIBILITIES	MEASURES/KPIs TO BE ACHIEVED	
 Kitchen Duties and Meal service Delivery Work efficiently within set timeframes at tray set up point to ensure meal service delivery runs smoothly. Follow ticket order to ensure all items are accurate and accounted for on meal tray Prepare special drink items as per standard recipe Rotate stock as required Clean and maintain work area Prompt delivery and collection of meal trays across all meal periods: breakfast, lunch and dinner service to set departmental timeframes. Prompt delivery of mid meals Respond promptly and positively to Manager/ Supervisor requests including special dietary requirements as specified by Dietetics team Provide feedback on the status of task as requested 	 Efficient delivery of service to all key stakeholders Departmental delivery timeframes met Nil customer complaints 	
 Food Safety Follow all food safety regulations as specified Adhere to safe food handling practices at all times Maintain a clean work space at all times Clean kitchen areas thoroughly as directed by Manager/ Supervisor Clearly understand different types of diet codes applicable to identified patients. Hand Hygiene standards and Personal Hygiene to be maintained at all times Dispose of waste in accordance with Infection Control Protocols 	 Food Safety Program Training and compliance ISO 22000 Training and Compliance (Richmond site only) Hand Hygiene Training and compliance Infection Control audits – Pass rate 90% Clean and waste free kitchen space Personal Hygiene to be in accordance with Epworth policy 	
 Team Work Work cooperatively and collaboratively with members within Suppport Services and the wider Epworth community 	Team meeting attendance and contributionTeam engagement	



 Support Manager / Supervisor by responding positively to requests Represent the Food Services Team by maintaining professionalism in personal manner and uniform presentation Coordinating delivery times and informing on patients with missed meals to nursing team Professional Development	Presentation as per Epworth Policy standards
 Undertake all relevant staff training Take responsibility for maintaining and developing skills and knowledge relevant to role by actively participating in on-going training, mandatory education (Food Safety, Infection Control) Participate in Performance Development Plan 	 Mandatory Training completed annually or as specified Performance Development Plan completed annually
 Customer Service Epworth is committed to the provision of excellent customer service to all of our people, customers and stakeholders including patients and external suppliers. Superior patient service leads to improved healing in a trusting, caring environment and creates a safe environment for patients and employees. Provide excellent, helpful service to patients, visitors and staff Communicate with clear and unambiguous language in all interactions, tailored to the audience Build customer relationships and greet customers and patients promptly and courteously Actively seek to understand patients' and their family's (customers) expectations and issues 	 Patient and customer service satisfaction surveys within agreed targets Use AIDET principles in all interactions Issues are escalated to the manager and resolved in a timely manner
Safety and Wellbeing Participate actively and positively in the area of health and safety to reduce all hazards and incidents within the workplace Report all hazards, incidents, injuries and near misses immediately to your manager and log them in RiskMan	 Adhere to infection control/personal hygiene precautions Implement and adhere to Epworth OHS policies, protocols and safe work procedures Mandatory training completed at agreed frequency



7. Position Requirements/Key Selection Criteria

COMPONENT	
Qualifications	Essential
	Food Safety Handling Certificate
	Working with Children Check
	Desirable
	RSA (Responsible Servicing of Alcohol) Certificate
Previous Experience	Essential
	Customer Services Experience
	Desirable
	Hospitality Experience
	Food Service Experience in a Hospital environment
Required Knowledge	Essential
& Skills	Basic computer skills
	Clear written and verbal communication skills
	Desirable
	Safe Food Handling
	Food Knowledge
	Nutritional Diet Code knowledge and IDDSI
Personal Attributes &	Essential
Values	Compassionate Customer Service focus – able to anticipate and respond to customer requests
All employees are	Excellent interpersonal skills – clear, confident communicator.
expected to consistently work in accordance with	Team oriented
Epworth's values and	Organised approach to work – able to manage time effectively and meet deadlines.
behaviours	High standards in personal hygiene and presentation



- Compassion
- Accountability
- Respect
- Excellence

- Accountability ability to accept and respond to direction and feedback
- Self motivation with a professional and diligent work ethic

Desirable

• Flexibility to work across all Epworth sites as needed

Document Control

Date Developed:	Date Last Reviewed:	Developed and Reviewed By (Position Title):
October 2016	August 2025	Group Director of Support Services

8. Employee Position Declaration

I have read and understand the requirements and expectations of the above Position Description. I agree that I have the physical ability to fulfil the inherent physical requirements of the position, and accept my role in fulfilling the Key Accountabilities. I understand that the information and statements in this position description are intended to reflect a general overview of the responsibilities and are not to be interpreted as being all-inclusive.

Employee Signature:				
Print Name:	Date:			