



DEPARTMENT OF HEALTH

Statement of Duties

Position Title: Multiskilled Domestic

Position Number: Generic

Classification: Health Services Officer Level 3

Award/Agreement: Health and Human Services (Tasmanian State Service) Award

Group/Section: Hospitals North - Primary Health Services

St Helens Hospital and Community Service Centre

Position Type: Permanent/Casual, Full Time/Part Time/Casual

Location: North

Reports to: Cook/Hotel Services Supervisor

Effective Date: February 2020

Check Type: Annulled

Check Frequency: Pre-employment

NB. The above details in relation to Location, Position Type and Work Pattern may differ when this position is advertised – please refer to these details within the actual advert. The remainder of the content of this Statement of Duties applies to all advertised positions.

Primary Purpose:

Clean allocated areas of the hospital, complying with standards of infection control.

Assist in preparation and delivery of meals to clients in accordance with Food Safety Legislation and Guidelines in Tasmania.

Duties:

- 1. Vacuuming/washing of all floor surfaces.
- 2. Damp dusting of all surfaces.
- 3. Cleaning of bathrooms and toilets, including the collection and disposal of contaminated and other waste.
- 4. Other cleaning tasks as directed by the Cook/Hotel Services Supervisor.
- 5. Assist in kitchen duties as directed by the Cook/Hotel Services Supervisor.





- 6. Washing of cooking utensils.
- 7. Maintain kitchen hygiene in accordance with Food Safety Legislation and Guidelines.
- 8. Assist with purchase of stores (cleaning products and equipment).
- 9. Actively participate in and contribute to the organisation's Quality & Safety and Work Health & Safety processes, including in the development and implementation of safety systems, improvement initiatives, safeguarding practices for vulnerable people, and related training.
- 10. The incumbent can expect to be allocated duties, not specifically mentioned in this document, that are within the capacity, qualifications and experience normally expected from persons occupying positions at this classification level.

Key Accountabilities and Responsibilities:

- Responsible for providing a high standard of service.
- Accountable to self, clients, co-workers, the manager and the organisation.
- Responsible for providing a positive image of the service to the public.
- Direction and supervision will be provided by the Cook/Hotel Services Supervisor.
- Champion a child safe culture that upholds the *National Principles for Child Safe Organisations*. The Department is committed to the safety, wellbeing, and empowerment of all children and young people, and expect all employees to actively participate in and contribute to our rights-based approach to care, including meeting all mandatory reporting obligations.
- Where applicable, exercise delegations in accordance with a range of Acts, Regulations, Awards, administrative authorities and functional arrangements as mandated by Statutory office holders including the Secretary and Head of State Service. The relevant Unit Manager can provide details to the occupant of delegations applicable to this position.
- Comply at all times with policy and protocol requirements, including those relating to mandatory education, training and assessment.

Pre-employment Conditions:

It is the Employee's responsibility to notify an Employer of any new criminal convictions during the course of their employment with the Department.

The Head of the State Service has determined that the person nominated for this job is to satisfy a pre-employment check before taking up the appointment, on promotion or transfer. The following checks are to be conducted:

- 1. Conviction checks in the following areas:
 - a. crimes of violence
 - b. sex related offences
 - c. serious drug offences
 - d. crimes involving dishonesty
- 2. Identification check
- 3. Disciplinary action in previous employment check.





Selection Criteria:

- 1. Previous experience and knowledge of cleaning procedures in a health related organisation, using the principle of infection control.
- 2. Previous experience and knowledge of the principles of Food Safety Legislation and Guidelines.
- 3. Good communication skills with clients, the community and other members of the Health Care team and the ability to maintain client and organisational confidentiality.
- 4. Capacity to work in a team environment.
- 5. An understanding of appropriate Work Health and Safety legislation and codes of practice.

Working Environment:

The Department of Health is committed to improving the health and wellbeing of patients, clients and the Tasmanian community through a sustainable, high quality and safe health system. We value leading with purpose, being creative and innovative, acting with integrity, being accountable and being collegial.

The Department of Health is committed to improving the way we work with vulnerable people, in particular implementing strategies and actions to promote child safety and wellbeing, empower, and prevent harm to children and young people.

The Department upholds the *Australian Charter of Healthcare Rights* in our practice and is committed to the safeguarding and protection of the welfare and rights of all people, particularly those that may be at risk of abuse, neglect, or exploitation. We place emphasis on the provision of culturally safe, respectful, and inclusive care that is responsive to diverse needs.

The Department seeks to provide an environment that supports safe work practices, diversity and respect, including with employment opportunities and ongoing learning and development. We value the diverse backgrounds, skills and contributions of all employees and treat each other and members of the community with respect. We do not tolerate discrimination, harassment or bullying in the workplace. All employees must uphold the *State Service Principles* and *Code of Conduct* which are found in the *State Service Act 2000*. The Department supports the Consumer and Community Engagement Principles | Tasmanian Department of Health.

