



Job Description

Approved:

Job Title: Nutritional Services Cook

Supervisor: Nutritional Services Director

FLSA Status: Non-Exempt / Full Time

Qualifications:

Education: High School Diploma or Equivalent; ability to read recipes, make simple calculations and follow oral and written directions.

Experience: Experience in quantity food preparation, is preferred.

Positional Summary: This employee prepares and serves the evening meal to patients, employees and guests. The closing of the department, washing dishes and cleaning of work areas. All duties will be performed including good sanitation practices.

Job Descriptions/Essential Functions

- Closes the department at the end of the workday. Prepares necessary menu items for evening meal. Serves patients, guests, and employee meal(s). Washes dishes, pans and utensils. Prepares H.S. nourishment cart.
- Accurate in measurements, have sufficient dexterity to handle good and equipment efficiently and safely. Must be able to exercise judgment initiative in preparing food and maintaining efficient standard of operation.
- Follow time, attendance policies, and procedures.
- Participates in and fosters an approach to continuously improving quality that includes both intra-departmental and inter-departmental activities.
- Customer service oriented attitude and behavior with a pleasant, poised demeanor. Embraces and participates in teamwork-oriented environment.
- Follows all Harrison County Community Hospital District and departmental policies and procedures.
- All other duties as assigned.

Physical Requirements:

While performing the duties of this job, the employee is regularly required to stand, walk, bend, kneel, stoop and crouch.