

LOWER UMPQUA HOSPITAL JOB POSTING

Position	Cook
Department	Nutritional Services
Status	On-Call
Post Date	June 9, 2017
Date Available	June 16, 2017
Close Date	None

Position Summary: Act in the role of Cook in the Nutritional Service Department. This ensures that proper diet orders are received and followed. Must be an essential member of a team.

Qualifications: Ability to follow accurately and completely standardized recipes, production sheets, rotational menu plans, and other written guidelines. Must have organizational skills for timely completion of all meal preparation tasks. Knowledge of current sanitation rules and regulation, therapeutic diets, and basic knowledge of nutritional

<http://www.lowerumpquahospital.org/employment/needs>. Must be able to work independently and be self-directing.

Essential Job Functions:

- Prepare patient and retail menu items on production sheets, in accordance with forecasted and/or tallied quantities, following established recipes at all times.
- Must have completed a formal training program in institutional cooking or have two years previous experience in quantity food preparation.
- Follows standardized recipes, portioning and presentation standards. Completes and utilizes daily production worksheets and waste log sheets. Tastes completed meals to ensure quality.
- Operates and cleans equipment per department procedures after each use.
- Stores, labels and dates all food items according to policy.
- Complies with federal, state, and local health and sanitation regulations and department sanitation procedures.
- Maintains a clean, sanitary working environment.
- Identifies and utilizes cleaning chemicals following directions recommended by manufacturers and per MSDS sheets.
- Must be able to complete food preparation tasks using a convection oven, grill, and other small equipment and utilize a steam table and warming light in daily operations.
- Must be thoroughly familiar with basic food preparation methods for a category of meal items.
- Duties require the ability to follow accurately and completely standardized recipes, production sheets, rotational menu plans, and other written guidelines.
- Must have organizational skills that will enable the timely completion of all meal preparation tasks just prior to scheduled meal service.
- Must be able to work independently and be self-directed while working closely with others.
- Must be able to make appropriate decisions quickly.

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