

LOWER UMPQUA HOSPITAL JOB POSTING

Position	Cook/Tray Aide
Department	Nutritional Services
Status	Full-time
Post Date	January 7, 2019
Date Available	asap
Close Date	Until filled

Lower Umpqua Hospital is seeking a full-time employee to join our Nutritional Services Department. We are looking for someone to split his or her time between being a cook and a tray aide. One year of cooking experience required. Drug testing (including marijuana), background clearance and physical capacity test are required. Competitive wage and excellent benefit package offered.

COOK QUALIFICATIONS:

- Required ability to read and write, complete simple calculations, and follow oral and written directions.
- Must have completed a formal training program in institutional cooking or have one year's previous experience in quantity food preparation.
- 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.
- Knowledge of current sanitation rules and regulations, therapeutic diets, and geriatric nutritional needs is preferred.
- Must be able to work independently and be self-directed while working closely with others.
- Must be able to make appropriate decisions quickly.

TRAY AIDE QUALIFICATIONS:

- Required ability to read and write, complete simple calculations, and follow oral and written directions.
- Must have ability to follow accurately and completely standardized recipes, production sheets, rotational menu plans, and other written guidelines.
- Must be able to complete food preparation tasks using small equipment such as a blender and food processor.
- Must have organizational skills that will enable the timely completion of all meal preparation tasks just prior to scheduled meal service.
- Knowledge of current sanitation rules and regulations.
- 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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