

## LOWER UMPQUA HOSPITAL JOB POSTING

<b>Position</b>	<b>COOK</b>
<b>Department</b>	Nutritional Services
<b>Status</b>	Full-time
<b>Post Date</b>	June 10, 2019
<b>Date Available</b>	ASAP
<b>Close Date</b>	Until filled

Lower Umpqua Hospital District is seeking a full-time Cook to join our Nutritional Services team. Competitive wages and excellent benefit package offered.

***Qualifications:***

Act in the role of cook in the Dietary Department. This ensures that proper diet orders are received and followed. Must be an essential member of a team.

- Prepare all meals that fall within the scheduled hours for each cook's position, according to specifications outlined on the daily production sheet and rotational menu plan.
- Prepare a variety of food items, utilizing standardized recipes and appropriate methods of preparation.
- Maintain high standards of quality food production that conserve nutritive value of foods, provide for optimal flavor, and results in attractive visual presentation.
- Organize preparation schedules to facilitate completion of all menu items within appropriate time frame, prevent extended holding times, and provide for appropriate temperature at time of serving.
- Determine the amount of each item listed on the cook's production that needs to be prepared; control serving portions.
- At designated meal service time, set up all plates according to individual diet order, identified therapeutic needs, and individual preferences as permitted by physician's diet order.
- Prior to meal service, record temperatures of all hot foods prepared.
- Prepare all cooked items needed by the dietary aides.
- Participate in staff meetings, dietary inservice programs and mandatory inservice presentations.
- Perform other duties as assigned.
- Coordinate through a daily production sheet that the director provides for each of the two cook's positions.
- Outline specific guidelines for completion of duties and the basis for performance evaluation.
- Wait on cafeteria window during assigned times per job scheduled.
- Must maintain essential teamwork and hospitality skills:
- Must have the ability to deal effectively with others as a team member.
- Must function within the Dietary Department with cooperation from other positions.
- Must have excellent interaction with all hospital personnel, patients, physicians, and the general public.
- Must demonstrate qualities of courtesy and helpfulness in keeping with hospital public relations guidelines.
- Must be able to work in a very busy environment while remaining focused on tasks at hand.
- Must be familiar with safety while working around chemicals, such as, cleaning solutions and chlorine bleach.
- Must use safety precautions while using knives, hot ovens, stovetops, and grill within working area.
- Must have clear knowledge of protective equipment.

***Lower Umpqua Hospital District offers a competitive wage and excellent benefit package including:***

***Employer Paid Benefits:***

Health/Dental/Vision Insurance (low deductible)

Short-Term Disability

403B Retirement Plan

Generous PTO Accrual  
Generous Life Insurance  
Generous Discounts within the Health District on Medical Bills  
In-House Fitness Room  
**Employee Paid Options:**  
Long-Term Disability  
AFLAC  
Flexible Spending Account  
Ability to purchase additional Life Insurance for self, spouse, etc.

<b>Contact</b>	Holly Tavernier, Director of Human Resources	<b>Phone Number</b>	(541) 271-6327
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