

Cook

DEPARTMENT: Dietary

POSITION SUMMARY

The primary purpose of the Cook position is to prepare and serve food to residents of the facility in accordance with current federal, state, local and corporate standards, regulations, and guidelines and as may be Administrator or Dietary Manager to assure that quality food service is provided at all times.

POSITION RESPONSIBILITIES INCLUDE:

- Review menus prior to preparation of food.
- Prepare meals in accordance with planned menus, including items that are palatable and appetizing in appearance.
- Post changes to menus as necessary and in a timely manner.
- Assist in serving meals as necessary and on a timely basis.
- Assist in food preparation for special meals, for parties, etc.
- Prepare and serve substitute foods, when authorized, to residents who refuse foods served or request appropriate alternatives.
- Prepare food for therapeutic diets in accordance with planned menus.
- Prepare food in accordance with standardized recipes and special diet orders.

QUALIFICATIONS

Training and Experience:

- One (1) year dietary experience in a hospital, skilled nursing care facility, or other related medical facility is preferred but not required.
- Experience in cooking a variety of food in large quantities.

The final candidate must successfully pass The Reutlinger's post offer, pre-employment testing which includes a criminal background check, drug test, COVID test, TB screen test and health screen. All staff, except wait staff and dishwasher positions, must be at least 18 years of age.

The Reutlinger is an Equal Opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, disability, gender identity, sexual orientation or protected veteran status.