

Job description for COOK at Barrett Hospital (Forefront Healthcare Culinary & Support)

Come work at a beautiful healthcare facility in Dillon, Montana! Forefront Healthcare is growing, and we are looking for a Cook to join the team! Come elevate your career!

Your position as a COOK is so important to our patients and you make a huge difference in their everyday life. So bring your talent to this position and be part of a company that will value you and your skills!

We will provide training for you on this position.

Position Summary

The Cook prepares food in accordance with current applicable federal, state, and local standards, guidelines, and regulations, with established policies and procedures and assuring patient safety. Assists in all preparation of resident, family, and employee meals, helps deliver and take orders as needed. May be directed by the Culinary Manager/Director.

Essential Job Functions

Follows standardized recipes, portioning, menu extensions, and presentation standards. Completes and utilizes daily production worksheets and waste log sheets. Tastes completed meals to ensure quality standards.

Monitor temperature of hot and cold foods through food preparation and service to ensure that established temperature goals are met prior to steam table transfer and maintained throughout meal service

In the absence of the Executive Chef, checks and inspects food products and supplies as delivered. Supervise and assist in storage of supplies and food products

Notify General Manager, supplies or equipment needs, Report equipment breakdowns and unsafe conditions to General Manager.

Complies with federal, state, and local health and sanitation regulations and department sanitation procedures as evidenced through local health department and third-party audits

Perform other department duties assigned by Culinary Director.

Qualifications

Have general knowledge of quantity food preparation and portioned serving

Ability to read, understand, and follow recipe directions, diet orders and work assignments. Able and willing to work flexible hours, such as during an emergency situation. Must be patient and tolerant toward staff, patients, and family members

Education Requirement

Ability to read, write and speak English

High school graduate or equivalent education is preferred. Preference is given to persons with education in quantity cooking and therapeutic diets

Competencies

Customer Service Oriented

Basic Food Preparation Knowledge

Sanitation and Safety Practices

Thoroughness

Time Management

Physical Demands

The Cook stands and walks intermittently throughout the working day, as well as reaches, stoops, bends, lifts, carries, and manipulates various food products, dietary supplies, and equipment. The Cook must have the ability to work with chemicals/cleaning agents and must be able to lift and/or carry 50 to 75 pounds.

Forefront is an E.O.E.