

## **Culinary/Food Service**

This position works as a member of the food service team on one or more assignments in cleaning, food preparation, patient trayline or retail café. Provides service and assistance to patients, staff and other customers in accordance with established dietary and retail cafe policies and procedures.

### **CORE FUNCTIONS**

1. Sets up work station and prepares all assigned foods and nourishments in the correct quantities, following established procedures, portion control and food quality standards. Assures that food presentation continually meets standards.
2. Cleans and sanitizes dishes, flatware, trays, cups, glasses and cooking utensils. Also cleans and sanitizes designated equipment and kitchen areas disposing of all waste materials. Monitors dish machine temperature.
3. Maintains par levels of foods and/or supplies in assigned areas, orders and/or restocks items in accordance with established routines, rotates food stocks, checks expiration dates.
4. Checks and records food and equipment temperatures according to defined procedures, and reports any discrepancies to the supervisor.
5. May deliver meals, nourishments, late trays and/or tube feedings to units; return excess nourishments as requested. May also assist in catering or special event service.
6. May handle transactions at cash register (if applicable) and/or cafe.
7. This position interacts with other food service department personnel, hospital staff, patients and families. Requires the ability to follow a work routine with regular supervision, to work quickly and correctly while providing good customer service and maintaining sanitation standards. The work requires the ability to follow instructions and guidelines for the use of cleaning chemicals and be able to work in physical contact with them.