

Dietary Aide

Job Summary:

A 5 Star Skilled Nursing Facility that believes in Compassionate Care for an Ever-Changing Adult Population Across the Lifespan in the Communities We Serve Since 1968.

Responsibilities of the Dietary Aide:

A Dietary Aide is responsible for preparation and serving and of food. Follows food storage policies and ensures a clean and sanitary work environment through cleaning and ware washing within the department. Follows established sanitary and infection control policies and procedures.

- Aids cooks in washing, trimming, cooking, seasoning, portioning and serving of food for the residents.
- Assembles and portions a variety of menu items.
- Sets up food trays and delivers to units; keeps dining rooms and units' supplies with food and beverages.
- Works in dining rooms as a server and host.
- Cleans dining rooms and related areas.
- Assists residents in dining rooms as necessary.

Skills of the Dietary Aide:

- **CRITICAL THINKING:** Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions, or approaches to problems.
- **COMMUNICATION:** Ability to communicate effectively across the organization in English. Includes the ability to read, comprehend, and interpret documents such as safety rules and procedure manuals. Ability to speak effectively and be understood by others.
- **QUALITY MANAGEMENT:** Looks for ways to improve and promote quality and demonstrates accuracy and thoroughness.

Qualifications / Requirements of the Dietary Aide:

- **EDUCATION:** High School Diploma or Equivalent
- **EXPERIENCE:** Work Experience – 1 year working experience as food service worker in a hospital, institution, or restaurant preferred but not needed.

Benefits/Perks:

401K

PTO & Paid Holidays

Room for growth

Health/Dental/Vision Benefits +

Paid lunches/breaks – Work 8 hours and paid for 8 hours

Tuition Reimbursement

Weekend Bonus Program

Overtime Bonus Program