



Title: Dietary Worker (Temp)

Position Summary:

Under supervision, performs a variety of routine tasks in kitchen, tray line and dishwashing areas according to standard practices and procedures. Complies with regulatory requirements.

Responsibilities:

- Assembles patient trays on the moving assembly line at assigned position. Serves on tray assembly line in assigned position involving duties such as: start line, serve food, pour soups, add desserts, and stack trays on carts.
- Assembles prepared foods for regular and modified diets.
- Prepares fruit, vegetables and dessert items.
- Loads and cleans rethermilization carts and ensure proper rethermilization of food.
- Delivers trays to patients and return trays to clean up area.
- Stocks and keeps storage areas neat, clean and sanitary.
- Tends and loads dish washing machine. Strips carts and trays, sorts and rinses dishes; loads, operates and unloads dishwasher; stacks or store washed items as required.
- Hand washes other items as necessary.
- Cleans dishwashing machine: adds washing solution, changes water, cleans and sanitizes.
- Sweeps and mops kitchen floors.
- Collects, processes and disposes of trash, cans, bottles and similar debris and transports trash to dumpster or disposal area.
- Cleans tables, cabinets, and keeps work area clean and sanitary.
- Cleans equipment and areas of kitchen as assigned.
- Performs other duties as required.

Education:

- Grade school education required.
- High school diploma or GED preferred.

Experience:

- On-the-job training.
- A minimum of six (6) months related experience preferred.

Knowledge and Skills:

- Ability to communicate effectively in English, both verbally and in writing.

Physical Requirements:

- Involves standing, walking, sitting, talking, hearing and bending.
- May include some repetitive motions.
- Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions of the position without compromising patient care.